

ROEBUCK

M A K E S I T V I N T A G E



BLANC DE NOIRS 2018

VINTAGE DETAILS

The 2018 growing season was perfect in every way. Favourable conditions at flowering and fruit set followed by an incredible summer filled with sunny, dry days encouraged a bountiful crop of high-quality fruit with exceptional balance and flavour. Warm, clear days and cool nights in September were crucial for maintaining acidity levels. Picking started in early September with large yields of wonderfully ripe bunches sent to press. Undoubtedly, this would be one of the finest vintages in England to date.

VINEYARDS	AGEING	ANALYSIS
LOCATION Roebuck Little Brockhurst Roman Villa	TIME IN BOTTLE 48 Months	BLEND 100% Pinot Noir
SOILS Loam/clay rich soils	DISGORGEMENT March 2023	ALCOHOL 12%
HARVEST PERIOD September/October	RELEASE DATE January 2024	DOSAGE 4 g/l
HARVEST METHOD 100% Handpicked		TA 7.1 g/l

WINEMAKING

Carefully selected bunches were harvested by hand and gently whole bunch pressed. Partial fermentation in old Burgundian barrels followed by a generous lees-ageing in bottle for a minimum of four years imparts a wonderful richness and complexity on this wine.

TASTING NOTES

Our 2018 Blanc de Noirs is complex and refined with delicate bubbles, a silky texture, and a long, exquisite finish. Baked apples and citrus fruits on the palate are layered with notes of brioche, honey and sweet spice.

SUITABLE FOR VEGETARIANS & VEGANS

“A producer that stands out from the crowd.”

Jancis Robinson, JR.com

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