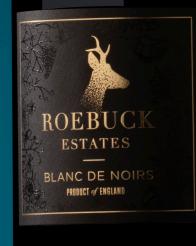
ROEBUCK

MAKES IT VINTAGE

ROEBUCK

2018



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

WINEMAKING

100% Handpicked

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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