

ROEBUCK

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



CLASSIC CUVÉE 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

LOCATION

Roebuck
Little Brockhurst
Roman Villa

SOILS

Greensand/Clay/Loam

HARVEST PERIOD

September/October

HARVEST METHOD

100% Handpicked

AGEING

TIME IN BOTTLE

48 Months

DISGORGEMENT

March 2023

RELEASE DATE

January 2024

ANALYSIS

BLEND

47% Chardonnay
42% Pinot Noir
11% Pinot Meunier

ALCOHOL

12%

DOSAGE

7 g/l

TA

6.5 g/l

WINEMAKING

Crafted from a harmonious blend of Chardonnay, Pinot Noir and Pinot Meunier, only the very best fruit is carefully selected by hand for our flagship wine. Partial fermentation in old Burgundian oak barrels followed by extended bottle ageing for a minimum of four years imparts depth, richness and complexity.

TASTING NOTES

An elegant sparkling wine with alluring notes of baked apples and citrus fruits layered with a toasty richness. Delicate bubbles and a silky texture on the palate lead to a long, beautifully balanced finish.

SUITABLE FOR VEGETARIANS & VEGANS

“A producer that stands out from the crowd.”

Jancis Robinson, JR.com

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