



PRODUCT SHEET

Vineyards

Roebuck, Little Brockhurst, Roman Villa & Waterlands vineyards in West Sussex.

Soils

A variety of soil profiles but mainly greensand, clay and loam

Harvest Period

September/October

Harvest Method

100% handpicked

Winemaking

Whole bunch pressed and fermented in a mix of stainless steel and Burgundian oak

Disgorgement date

June 2024

Lees ageing

Minimum of 48 months

Technical Analysis

Blend

50% Pinot Noir
39% Chardonnay
11% Pinot Meunier

Alcohol

12%

Dosage

6 g per litre

TA

8.7 g/l

pH

3.08

CLASSIC CUVÉE 2019

Growing Season

The 2019 growing season started well with budburst taking place in early April, thankfully avoiding the spring frosts.

Moderately warm weather at the end of June resulted in a successful flowering and even fruit set throughout. Good weather in August encouraged consistent fruit development and cooler temperatures in September and October produced an abundance of wonderfully complex fruit with beautifully balanced, elegant acids.

Winemaking

Crafted from a harmonious blend of Pinot Noir, Chardonnay and Pinot Meunier, only the very best fruit is carefully selected and harvested 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 on this wine.

Tasting Notes

An elegant sparkling wine with delightful notes of baked apples and ripe citrus fruits layered with a biscuity richness and delicious hint of sweet spice.

Delicate bubbles and a vibrant acidity on the palate lead to a long, beautifully balanced finish.



roebuckestates.co.uk