



PRODUCT SHEET

Vineyards

Roebuck and Little Brockhurst 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

August 2025

Lees ageing

Minimum of 62 months

Technical Analysis

Blend

100% Chardonnay

Alcohol

12%

Dosage

4 g per litre

TA

7.9 g/l

pH

3.09

BLANC DE BLANCS 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

Only made in exceptional years, our 2019 Blanc de Blancs is crafted from the finest Chardonnay grapes, carefully selected and harvested by hand.

Partial fermentation in old Burgundian oak barrels followed by extended bottle ageing for a minimum of five years imparts depth, richness and complexity on this exquisite wine.

Tasting Notes

A delicate and refined sparkling wine with delightful notes of ripe citrus and stone fruits layered with a hint of white flowers and toasted hazelnuts leading to a long, beautifully balanced finish.



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