

## FICHE TECHNIQUE

### Vineyards

#### Location

Grapes sourced from a number of sites within West Sussex and Hampshire

#### Soils

A variety of soil profiles but mainly chalk, clay and sand

#### Harvest Period

October/November

#### Harvest Method

100% handpicked

### Winemaking

#### Processing

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

#### Disgorgement date

April to June 2018

#### Lees ageing

Minimum of 36 months

### Technical Analysis

#### Blend

51% Chardonnay  
29% Pinot Noir  
20% Pinot Meunier

#### Alcohol

12.5%

#### Dosage

7g per litre

#### pH

3.16

## CLASSIC CUVÉE 2013

### Growing Season

The growing season in 2013 took some time to get started and, from the get-go, was destined to be a late harvest. As is so often the case, a late summer burst of warmth took hold and allowed the grapes to achieve full ripeness whilst the acids softened. This wine has been aged on the lees for 36 months before spending at least 12 months in bottle before release. Dosage is always kept as low as possible whilst allowing the wine to express its individual vintage character.

### Tasting Notes

Rich, yet pale straw in colour with brioche and toasty aromas on the nose, showing a little bottle age and maturity. Full bodied with deep mouth-filling complexity and a buttery richness from the presence of Chardonnay. Excellent balance of fruit and bright, vibrant acidity. Full length with crisp, satisfying finish.

### Reviews

"Complex nose, citrus and red fruits, roast nuts and baked bread. Plenty of depth, acidity well integrated. This is a pretty wine, with attractive development and richness."

*International Wine & Spirits Competition 2019*

### Awards

- *Silver Medal, 92 points* – Decanter World Wine Awards 2019

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