

FICHE TECHNIQUE

Vineyards

Location

Roman Villa vineyard,
West Sussex.

Soils

A variety of profiles but mainly
loam/clay rich soils

Harvest Period

October

Harvest Method

100% handpicked

Winemaking

Processing

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

Disgorgement date

May 2020

Lees ageing

Minimum of 36 months

Technical Analysis

Blend

95% Pinot Noir,
5% Pinot Précoce

Alcohol

12%

Dosage

6 g/l

TA

8.4 g/l

pH

3.0

ROSÉ DE NOIRS 2016

Growing Season

The 2016 growing season took a little time to really get going but by mid-July things had picked up and the sunshine continued almost unabated until harvest. The small but perfectly formed bunches were allowed to bask in a long Indian summer and achieve full ripeness with excellent phenolics – the building blocks for some great wines. By harvest time, the fruit was ripe with perfect acids and we could be incredibly exact on picking dates.

Winemaking

Carefully selected bunches were gently whole bunch pressed and partially fermented in old Burgundian barrels before a minimum of three years lees ageing in bottle. A splash of Pinot Précoce was added as a still red wine at disgorgement giving a pale pink tone and attractive wild berry aromatics to this wine.

Tasting Notes

Delicate rose-pink in colour with fragrant aromas of wild strawberries, white peach and rose petals. An expressive palate displaying notes of ripe red fruits, honeysuckle and white blossom. Beautifully balanced with a bright seam of acidity, a fine persistent mousse and a long, yet elegant length.

Reviews

“Simply superb, poised and elegant with a toasty note, a vibrant tang like unripe nectarine and a suggestion of ripe raspberries... it would be beautiful with a plate of smoked salmon.”

Victoria Moore, telegraph.co.uk

“Lightly fragrant rosé, ripe red fruit sweetness and complex layers of flavours.”

Rose Murray Brown, The Scotsman

