

2014 VINTAGE INFO

2014 was a wonderful year for English Sparkling Wine. Spring arrived exactly on time and was the second warmest in 100 years. This resulted in an early and even bud break. Throughout June and July, conditions were warm and sunny which was ideal for flowering and fruit set. August was cooler and wet, but September and October were dry and temperatures climbed again. This long, warm Autumn gave us near perfect conditions to ripen the grapes, resulting in excellent sugar and acidity - and creating the perfect fruit for a vibrant and deeply satisfying vintage.

BRUT RESERVE 2014

Alcohol 12%

Total Acidity 8.8 g/L

Sugar 10.1 g/L

Sulphur 120 mg/L

Chardonnay 30%

Pinot Noir 32%

Pinot Meunier 38%

TASTING NOTES

The wonderful silver pàllor and delicate but persistent bubbles give this wine an instant appeal in the glass. The bouquet is rich in white flowers and white summer fruits, such as pear and peach but with classically English undertones of elderflower and green apples. On the palate, the wine is vivacious but wonderfully subtle, with a minerality and freshness on the finish that will remain while it fills out in bottle over the next 24 months.

RRP

£29.95 per bottle

