

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.

BLANC DE BLANCS 2014

Alcohol 11.5%

Total Acidity 8.9 g/L

Sugar 8.4 g/L

Sulphur 97 mg/L

Chardonnay 100%

TASTING NOTES

A delightful pale lemon colour with a hint of silver and a wonderfully clean palate. The ripeness of the fruit becoming evident in the hints of honey as the wine develops. Strong but pleasing effervescence with a charmingly english nose, bursting with green apples, fresh brambles and white peaches. An invigoratingly clean finish, leaving a refreshing burst of acidity that suggests the wine will be good for years to come.

BRIDE VALLEY - BLANC DE BLANCS 2014 is the perfect light aperitif, and beautifully displays the delicate cool climate qualities of English sparkling wine. Equally, the ripe fruit resulting from this very warm year give it a full-bodied quality that make it perfect with salad, seafood, fish, or even chicken.

