



BRIDE VALLEY

FINE ENGLISH WINE

VINTAGE INFO

Bud burst was delayed this year due to a cold start and April was the third coldest since 1963. May improved but vine growth was slow, flowering began on July 6th, being long drawn-out and slightly affected by rain. August was warm and settled with above average temperatures and September even a little better. An attack of Downy Mildew in August reduced the crop further, but the harvest went well from mid-October, sugars being relatively high due to the reduced volume which balanced the high level of acidity due to the cold summer. Overall, a difficult year which ended satisfactorily for quality rather than for quantity.

BLANC DE BLANCS 2016

Alcohol: 12%

Total Acidity: 12.2 g/L

Sugar: 10.5 g/L

Sulphur: 103 mg/L

Chardonnay 100%

TASTING NOTES

Silver pale with lemony tints, the colour reflecting the cool growing season and general lightness of the vintage; white flowers and spring-like freshness on the nose with citrus elements and a hint of dry honey, great purity of fruit on the palate, showing a light creaminess at the start contrasting to a taut Granny Smith acidity on the finish, still very young [Nov 2019] and will blossom out well during 2020 and beyond, a true reflection of Bride Valley's chalky Kimmeridgian soil.



BRIDE VALLEY VINEYARD Ltd

Stables Cottage, Court House, Litton Cheney, Dorset. DT2 9AW. Tel: 01308 482767
VAT No.: 937 4019 18 REG No.: 05699828