

# Blanc de Blancs 2016

GUSBOURNE, APPLIEDORE, KENT, ENGLAND



## HARVEST & VINTAGE NOTES

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Early August saw 50% of fruit dropped to intensify flavour and concentration. Harvest began in early October and resulted in fruit of exceptional quality.

Pale golden in color, with a fine mousse. The nose is full of ripe citrus, pink grapefruit and pear, with white floral notes. On the palate, the wine shows generous fruit flavors, highlighting ripe lemon, nectarine and crunchy green apple, with a flinty, saline minerality. Toasted brioche, shortbread and hazelnut notes build layers of complexity, adding to an elegance and energy that combine to create a beautiful example of Blanc de Blancs.

**Vineyard Location:** South facing ancient escarpment

**Soils:** Clay and sandy loam

**Harvest Period:** October      **Harvest Method:** Hand picked

**Microclimate:** Warm and dry, close to the coast

**Fermentation:** 10 days at 18°-20° C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in old oak barrels for complexity.

**Lees Aging:** Minimum 42 months



**Decanter**

Platinum Award, Decanter, July 2021



*Robert Parker*  
WINE ADVOCATE

Wine Advocate, April 2021



**Tim Atkin** MSW

Tom Hewsom, Tim Atkin, October 2021



## GUSBOURNE

WINEMAKER: Charlie Holland

GRAPES: 100% Chardonnay

ALCOHOL: 12%

RESIDUAL SUGAR: 8.3 g/L

TITRATABLE ACIDITY: 7.9 g/L

pH: 3.01

MALOLACTIC: 100%

