

# Blanc de Blancs 2013

GUSBOURNE, APPLIEDORE, KENT, ENGLAND



## HARVEST & VINTAGE NOTES

A cool spring resulted in a later than usual start to the season. Once bud burst was underway growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick.

Pale gold with a delicate mousse, and Chardonnay characters of green apple, citrus and white fruit on the nose, with mineral notes and buttered toast complexity from extended lees aging. Vibrant and ripe acidity with soft, creamy development.

**Vineyard Location:** South facing ancient escarpment

**Soils:** Clay and sandy loam

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

**Pruning Method:** Double guyot

**Harvest Method:** Hand picked

**Processing:** Whole bunch pressed in accordance to CIVC guidelines. Naturally settled for 24-36 hours.

**Fermentation:** 10 days under 20° C using IOC designed sparkling wine yeast. Fermented in stainless steel with a small % fermented in old oak barrels for complexity.

**Malolactic:** 100%

**Lees Aging:** Minimum 36 months

**Cork Aging:** Minimum 3 months



**WINE ENTHUSIAST**  
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*AK, Wine Enthusiast, Dec. 2017*



**Wine & Spirits**

*Joshua Greene, Wine & Spirits, 2017*



## GUSBOURNE

**WINEMAKER:** Charlie Holland

**GRAPES:** 100% Chardonnay

**ALCOHOL:** 12%

**RESIDUAL SUGAR:** 9 g/L

**TITRATABLE ACIDITY:** 10.4 g/L

**TOTAL SULPHUR:** 90 mg/L

**pH:** 3.07

