

GUSBOURNE BLANC DE BLANCS

2018

APPLEDORE, KENT * GOODWOOD, WEST ESSEX
ENGLAND



In 2004, founder Andrew Weeber planted the first vines on Gusbourne Estate's coastal escarpment in Kent, in the far South Eastern corner of England. He had a clear vision and a single goal: to create English Sparkling Wines that would stand up alongside the very finest offerings from across the globe.

VITICULTURE/VINIFICATION

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavor and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

Hand-picked from Gusbourne's Appledore vineyard in Kent, and Goodwood vineyard in West Sussex, then gentle pneumatic pressing occurs, Traditional Method; 90% stainless steel and 10% French oak (10% of which is new) for the first fermentation at 18-20 degrees c. for 10 days, 100% malolactic, second fermentation in bottle, lees ageing for at least 42 month before disgorgement & further ageing on cork. Bottled May 19th 2018.

TASTING NOTES

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

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	12%
TOTAL ACIDITY:	9.8 g/L
TOTAL SULPHUR:	109 mg/L
PH:	3.01

