

Bolney Estate

Classic Cuvee

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**TASTING NOTE**

Warm hazelnut and yeast notes from this elegant Blanc de Blancs English sparkling; the palate is a bowlful of yellow peaches and nectarines.

**VITICULTURE**

The vines are planted on gentle slopes of sandstone, which aids drainage and provides good mineral pick up for our two sites, Foxhole and Pookchurch. The grapes are handpicked and the press wine, which would otherwise go to waste, is re-distilled to produce Gin and Vermouth.

**VINIFICATION**

All fruit was hand-picked then whole-bunch pressed and fermented in stainless steel for around 14 days prior to malolactic fermentation. Bottle fermented and lees aged for 18 months prior to disgorgement.

**FOOD MATCHING**

Great as an aperitif as well as matching shellfish, seafood and poultry to perfection.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Pinot Noir (60%), Pinot Meunier (25%), Chardonnay (15%)
CLOSURE	Diam
SKU CODE	J17461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
CLOSURE	Diam
SKU	J17461NV