

Bolney Estate

Cuvée Rosé 2018

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TASTING NOTE

An elegant and delicate, single vintage, traditional method sparkling wine. Salmon pink colour in the glass full of lots of tiny bubbles. Floral and red apple aromas lead to red apple & cranberry on the palate with a bright, fresh finish and lovely length.

VITICULTURE

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

VINIFICATION

In 2018, Bolney Estate prioritized vineyard characteristics. They used neutral yeast, mainly IOC 18-2007, retaining ripe flavours. Limited MLF due to the ripe year. The blend achieves balanced, subtle acidity.

FOOD MATCHING

Pairs perfectly with hors d'oeuvres and starters, great with cheese, fish and some red berry desserts.

SIZE	75cl
VINTAGE	2018
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (65%), Pinot Meunier (30%), Chardonnay (5%)
CLOSURE	Diam
SKU CODE	J1756118
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.3
TOTAL ACIDITY	6.7g/l Tartaric
RESIDUAL SUGAR	8.6g/l
SKU	J1756118