

Bolney Estate

North Downs Classic Cuvee

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WHITE
CHAMPAGNE &
SPARKLING


GREAT BRITAIN


SUSSEX

TASTING NOTE

Delightful hedgerow fruits and brioche notes combine with sweet apple and stone fruits. Fresh and elegant with a good body and persistent mousse.

VINIFICATION

The fruit was hand-picked and cool-fermented in stainless steel. Yeast strains were selected to encourage the preservation of primary red fruit flavours. Second fermentation in bottle using the 18-2007 Champagne yeast and the wine aged on lees for 2 years

FOOD MATCHING

Salmon en crouete, oily fish, smoked mackerel pate.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (55%), Pinot Noir (43%), Pinot Meunier (2%)
CLOSURE	Natural Cork
SKU CODE	L33961AV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.24
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	12g/l
SKU	L33961AV