

Court Garden

Blanc de Noirs 2015

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RED CHAMPAGNE
& SPARKLING



GREAT BRITAIN



SUSSEX



SUITABLE
FOR VEGANS

TASTING NOTE

Silver lime-leaf green, fine fizz; good yeast autolysis and green fruit with lemon grass accent; lovely delicate style with good balance between acidity and dosage. Nicely defined mid-palate with rich flavour, clean and crisp finish.

VITICULTURE

Yield of 46 hl / ha and planting density of 3,600 vines/ ha. All vines are trellised and the majority of the vines is double guyot. Winter pruning, followed by debudding and leaf thinning during the growing season. Harvesting by hand. South facing slope on a clay and green sand soil.

VINIFICATION

Pneumatic press and fermentation controlled at 17-19C for an average of 12 days. Cold stabilised, blended and secondary fermentation in bottle. Aged on lees minimum 18 mths then disgorged.

FOOD MATCHING

The wine works well with pan-asian dishes.

SIZE	75cl
VINTAGE	2015
ABV	12%
GRAPE VARIETIES	Pinot Noir (60%), Pinot Meunier (40%)
CLOSURE	Natural Cork
SKU CODE	K5326115
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3
TOTAL ACIDITY	9.5g/l Tartaric
RESIDUAL SUGAR	19.1g/l
SKU	K5326115