

Gusbourne

# Blanc de Blancs 2020



WHITE  
CHAMPAGNE &  
SPARKLING



GREAT BRITAIN



KENT

## TASTING NOTE

Pale gold in colour with a fine, persistent mousse. The nose brims with notes of ripe lemon and orange peel, along with green apple and William's pear. A focused and elegant palate, driven by citrus and orchard fruits, with notes of white peach. Beside a richer character of roasted nuts, brioche and lemon meringue pie; finishing with a long zesty minerality.

## VITICULTURE

From hand selected grapes grown on our own vines from our estates in Appledore, Kent and West Sussex. Vines are pruned single or double guyot depending on block. Vines are a mixture of Champagne and Burgundian clones

## FOOD MATCHING

A natural pairing with seafood, like oysters or fruits de mer. It also works well with a warm Goat's cheese tart.

|                 |                       |
|-----------------|-----------------------|
| SIZE            | 75cl                  |
| VINTAGE         | 2020                  |
| ABV             | 12%                   |
| GRAPE VARIETIES | Chardonnay (100%)     |
| CLOSURE         | Natural Cork          |
| SKU CODE        | M1926120              |
| EXPRESSION      | Sparkling & Champagne |
| COUNTRY         | Great Britain         |
| REGION          | Kent                  |
| ALLERGENS       | Sulphur               |
| CLOSURE         | Natural Cork          |
| PH              | 3                     |
| TOTAL ACIDITY   | 8g/l Tartaric         |
| RESIDUAL SUGAR  | 7g/l                  |
| SKU             | M1926120              |