

Roebuck Estates

# Blanc de Noirs 2018

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WHITE  
CHAMPAGNE &  
SPARKLING



GREAT BRITAIN



SUSSEX



SUITABLE  
FOR VEGANS

## TASTING NOTE

Attractive golden copper hue. Delightful bouquet of ripe stone and citrus fruits lifted by floral notes. Baked apples on the palate are layered with notes of toasted almonds, characteristic of a generous bottle-ageing. A rich, yet beautifully balanced wine with delicate bubbles, a silky texture and a long-lasting finish.

## VITICULTURE

The Roebuck Estates Blanc de Noirs 2015 is crafted from the finest handpicked Pinot Noir grapes grown at our Roman Villa vineyard in West Sussex.

## VINIFICATION

Carefully selected bunches were gently whole bunch pressed and partially fermented in old Burgundian barrels followed by a generous period of lees ageing in bottle for a minimum of three years. Approximately 58% of the juice went through malolactic fermentation.

## FOOD MATCHING

Perfect with lobster, oyster or, aged Comté. Also, delicious as an apéritif.

SIZE	75cl
VINTAGE	2018
ABV	12%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Agglomerate Cork
SKU CODE	L5536118
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.02
TOTAL ACIDITY	8.9g/l Tartaric
RESIDUAL SUGAR	7.9g/l
SKU	L5536118