



BLANC DE NOIRS 2017

Quality Sparkling Wine - Protected Designation of Origin (PDO)



GRAPE VARIETIES - 100% Pinot Noir

ALCOHOL - 12.0% ABV

ACIDITY - Total 7.1 g/l pH 3.02

STYLE - Brut - 9g/l dosage. Vibrant, rich, opulent, creamy.

DESCRIPTION - Light golden in colour with great clarity. The palate is full and broad – savoury, toast, red fruit character and lovely depth. Good weight and vibrancy. *Suitable for vegetarians and vegans.*

VITICULTURE AND WINEMAKING - Vines planted in 2015 on south and south-east facing sandstone slopes of the High Weald, East Sussex, England - at an altitude of 130 - 140m above sea level, with a vine spacing of 1.2m x 2.2m.

Harvested by hand in mid-October, at a yield of 2.25kg/ vine, grapes were gently pressed in a Coquard. They underwent a cool, controlled fermentation in stainless steel tanks, followed by malolactic, before bottling in February 2018. This is a traditional method sparkling wine with secondary fermentation in bottle.

Winemaker Simon Roberts, IWSC Winemaker of the Year 2018.

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