



RIDGEVIEW
ENGLAND

BLANC DE NOIRS 2015 LIMITED RELEASE

Rich and complex, balancing savoury nutty notes with ripe baked fruit. A delight with food.

GRAPE VARIETIES

52% Pinot Noir, 48% Pinot Meunier

VINEYARD

Grapes were sourced from our original estate vines, along with carefully selected partner vineyards across Southern England; typically south facing, with free draining slopes, on varied chalk, clay, gravel and sandstone soils. These sites range from between 10-50 metres above sea level, benefitting from a cool, maritime climate.

VINTAGE REPORT

The growing season began well with spring frosts staying away. A warm start to the summer saw our Chardonnay vines flowering from 29th June. August arrived cool and wet, delaying veraison, but a glorious September and October led to a long, balmy ripening period through to harvest, beginning on 14th October.

WINEMAKING

Select bunches were hand-picked and gently pressed on their stems before fermentation at 18°C - 20°C in stainless steel tanks using specialist sparkling wine yeasts. A selection of base wines went through malolactic conversion, before secondary bottle fermentation in our naturally regulated underground cellars and 72 months lees ageing.

ANALYSIS

ALCOHOL: 12% | ACIDITY: 6.9g/L
RESIDUAL SUGAR: 7.3g/L | PH: 3.16

TASTING NOTE

Only made in years where our Pinot grapes achieve the perfect balance of ripeness. The deep golden colour hints at the rich complexities to come where blackcurrant and apricot aromas are complemented by hints of sweet spice and fresh herbs. The palate bursts with snappy red cherries and toasted almonds and the full mousse leads to a long, harmonious finish.

PAIRINGS

The complex palate and rich texture give endless possibilities for creative and daring menu pairings, notably with savoury umami dishes.

Sticky Ginger Aubergine – Spiced Duck - Braised Fennel

All Ridgeview wines are suitable for vegans and vegetarians.
Contains Sulphites

'Life is for Celebrating'

