



RIDGEVIEW
ENGLAND

BLOOMSBURY NV

Fresh and fruit-driven, epitomising the Classic Method English style.

GRAPE VARIETIES

61% Chardonnay, 27% Pinot Noir, 12% Pinot Meunier

VINEYARD

Grapes are 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.

WINEMAKING

Handpicked grapes are gently pressed in whole bunches, and fermented in stainless steel tanks at 18-20°C, using classic sparkling wine yeasts. A selection of base wines go through malolactic conversion before blending with recent vintages and reserve wines. Secondary bottle fermentation takes place in our naturally regulated underground cellars with average lees ageing of 18 months.

ANALYSIS

ALCOHOL: 12% | ACIDITY: 7.7g/L
RESIDUAL SUGAR: 6.5g/L | PH: 3.03

TASTING NOTE

A pale-gold pioneer of the fresh, fruit-forward English style with a fine mousse and bright elegant finish. Aromas dance between creamy citrus zest and white peach, gently balanced by fresh honey. On the palate, crisp apple and brioche are met with the characteristic freshness and finesse. Elegant now but will age gracefully.

PAIRINGS

Our signature celebration wine and a perfect partner to smoked salmon, shellfish or lemony goat's cheese canapés.

Mackerel Ceviche – Herb & Citrus Salad – White Crab Linguine

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

'Life is for Celebrating'

