



RIDGEVIEW
ENGLAND

CAVENDISH NV

A classic and versatile blend; rich, round and exceptionally balanced.

GRAPE VARIETIES

36% Pinot Noir, 32% Pinot Meunier, 32% Chardonnay

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

ABV: 12% | ACIDITY: 6.9g/l
RESIDUAL SUGAR: 4.3g/l | pH: 3.02

TASTING NOTE

A rich golden colour with a cascade of exceptionally fine bubbles. Expressive red berry and almond aromas lead to a vibrant yet rounded palate, evocative of raspberry frangipane with a streak of bergamot orange. Elegantly balanced with enough depth and structure for bold food pairings.

PAIRINGS

Pairs beautifully with Sussex charcuterie or richer canapés with smoked duck or mackerel pâté.

Grilled Trout & Pine Nut Salsa – Beetroot Carpaccio – Wild Mushroom & Thyme Butter

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

'Life is for Celebrating'

