



RIDGEVIEW
ENGLAND

BLANC DE BLANCS 2010 MAGNUM

LIMITED RELEASE

GRAPE VARIETIES
100% Chardonnay

VINEYARD

100% Single-Vineyard Chardonnay planted in 1995 at our home estate in Sussex, based on clay loam soils placed on a low ridge of Paludina limestone. Sloping southwards towards the South Downs Ridge and just eight miles from the sea, we enjoy a cool maritime climate, where the high hills to the south keep the micro-climate comparatively dry and warm during the growing season.

VINTAGE REPORT

An extraordinary vintage with early budburst, heightening frost concerns. Nine nights of frost watch and candle lighting in April and May saved our crop. Superb flowering conditions led to a high yield, making ripening more challenging. Harvest began on 7th October with clean, ripe fruit and excellent acidity.

WINEMAKING

The finest handpicked single-estate Chardonnay parcels were gently pressed, with fermentation at 18-20°C in stainless steel using specialist sparkling wine yeasts. A selection of base wines underwent malolactic conversion before secondary fermentation in our naturally cool underground cellars. The wine then rested on lees for over 12 years before disgorging, followed by at least six months of cork ageing.

ANALYSIS

ALCOHOL: 12% | ACIDITY: 8.3g/L
DOSAGE: 8.6g/L | pH: 3.04

TASTING NOTE

Pouring in an enticing, deep golden hue, the rich nose hints at the complexity to come, with lemon blossom lifting buttery pastry, honeyed orchard fruit and toasted almond. The palate is structured and full, with layers of spiced baked apple, toffee and biscotti finally unfolding to a streak of fresh citrus. A tense and lively acidity carries through to a pure finish with the hallmark salinity of Ridgeview's home vineyard.

PAIRINGS

A naturally luxurious pairing for all shellfish, oysters, and native seafood
Langoustine – Clam & Samphire Risotto - Aged Comté

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

'Life is for Celebrating'

