



RIDGEVIEW
ENGLAND

BLANC DE NOIRS 2016 LIMITED RELEASE

Rich and golden, with layers of baked fruit, apricot and toasted nuts. A delight with food, made only in exceptional vintage years.

GRAPE VARIETIES

68% Pinot Noir | 32% Pinot Meunier

VINEYARD

Grapes were sourced from our original estate vines, along with carefully selected partner vineyards across West Sussex, Hampshire and Essex; 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, benefiting from a cool, maritime climate.

VINTAGE REPORT

A cool start and mixed weather at flowering resulted in smaller than average yields. A long growing season with beautiful ripening intensified fruit flavours and achieved near perfect sugar and acidity levels.

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: 7.1g/L
DOSAGE: 8.8g/L | pH: 3.05

TASTING NOTE

Golden in the glass with crystal clear clarity, there are captivating aromas of pear, honeysuckle, black berries and cherries. Richly textured with a full-bodied backbone, the palate brims with peach, honeyed apricot and buttery pastry. Quintessentially complex with layers of baked fruit that unfold, a light mousse leads to a long, delicate finish.

SERVING & CELLARING

Serve well-chilled (6-8°C), ideally in a Riedel Veloce English sparkling wine glass.
Cellaring potential is 2-3 years.

PAIRINGS

Spiced Wood Pigeon | Lobster | Soy Glazed Root Vegetables | Apple Crumble

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

'Life is for Celebrating'

