



FITZROVIA ROSÉ NV

Fresh, fruit-driven and elegantly structured.

GRAPE VARIETIES

45% Chardonnay, 21% Pinot Noir Précoce, 19% Pinot Meunier, 15% Pinot Noir

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 white base wines go through malolactic conversion before blending with a perfectly judged fraction of red wine made from ripest Pinot Noir grapes. Secondary bottle fermentation takes place in our naturally cool underground cellars with average lees ageing of 18 months.

ANALYSIS

ALCOHOL: 12%	ACIDITY: 6.7g/L
DOSAGE: 9g/L	pH: 3.02

TASTING NOTE

A light coral colour with incredible fruit-driven purity and an abundance of fine bubbles. The nose evokes wild cherry and honeyed redcurrant, while the spring-fresh palate brims with strawberry and peach, balanced by a creamy, long finish.

PAIRINGS

A refreshing aperitif and versatile food wine, the summer fruit aromas and creamy texture enliven everything from English summer berries and a Sussex cheeseboard to the freshest seafood.

BBQ Chicken Thighs - Lobster roll - Miso Aubergine - Strawberry Pavlova

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

'Life is for Celebrating'

