



RIDGEVIEW
ENGLAND

BLOOMSBURY NV

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

GRAPE VARIETIES

53% Chardonnay, 30% Pinot Noir, 17% Pinot Meunier

VINEYARD

Grapes are sourced from our heritage Sussex vines and premier partner vineyards across Southern England. Mostly south-facing, with free-draining slopes, vines grow on a variety of chalk, clay, gravel and sandstone soils; ranging from 10-50 metres above sea level and benefiting 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
DOSAGE: 7g/L | pH: 2.98

TASTING NOTE

A radiant pale gold with a fine, delicate mousse. In the fresh, fruit-forward English style, it opens with lemon zest, fresh pear, and floral notes on the nose. Structured and bright, the palate brims with crisp green apple and citrus, layered with toasted almond and buttery pastry. With Ridgeview's hallmark complexity and precision, the finish is fresh and moreish, with a touch of saline minerality.

SERVING & CELLARING

Serve well-chilled (6-8°C). Best enjoyed young but can be aged for up to two years from purchase.

PAIRINGS

A delightful aperitif and delicious with:

Prosciutto di Parma – Smoked Salmon & Cream Cheese Crostini – Lemon Posset

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



'Life is for Celebrating'