

Blanc de Blancs

A WHITE WINE FOR ALL SEASONS



ABOUT

Originating in Champagne, where both red and white grapes are used in the production of sparkling wine, the term Blanc de Blancs was originally coined to describe wines made from solely white grapes. Our Blanc de Blancs is a thrilling blend of some of the finest white grapes on our estate.

GRAPE VARIETIES

Sauvignon, Chardonnay and Semillon.

WINEMAKING

Hand-picked and pressed in whole bunches. Fermentation at 18°C. The Chardonnay undergoes both fermentations in oak and then spends a further two months in the barrel before being blended with the Sauvignon Blanc and Semillon.

AROMAS & FLAVORS

The Chardonnay gives elegance, rich creaminess and length; the Sauvignon freshness and the Semillon texture and character. The result is a pleasing balance of citrus and stone fruit with freshness and discreet oak notes.

PAIRING

While it can be enjoyed alone, Blanc de Blancs is essentially a food wine and pairs best with all seafood and vegetable dishes. Best served lightly chilled.

DRINKING WINDOW

Blanc de Blancs is made to be drunk within 24 months but it can be cellared for up to four years, during which time it will develop more complex, tertiary characteristics.



LIST OF INTERNATIONAL AWARDS BLANC DE BLANCS



VINTAGE COMPETITION MEDALS

2019	Hungary – Vinagora - 2020	SILVER
2018	UK - Harpers Wine Stars - 2019	4 STARS
	UK - International Wine Challenge - 2019	SILVER