



The Bolney Estate  
 'Blanc de Blancs'  
 Brut  
 England 2010

Hidden in the heart of rural Sussex, one of Britain's most beautiful southern counties, lies Bolney Wine Estate, a vineyard which carries on the tradition brought to Britain by the Romans nearly 2,000 years ago. This esteemed property is situated on a hill which was part of the Butting Hill One Hundred, listed in the Domesday Book in 1086, as the first official land survey of what is now the United Kingdom.

This established star of the English wine scene saw its first three acres of commercial vineyard planted by owners Janet and Rodney Pratt back in 1972 as it was then known as 'Booker's Vineyard'. Since their daughter Samantha Linter took over as winemaker in 1990, Bolney has gone from strength to strength, expanding to 39 acres of vineyard and forging a reputation for impeccable quality, not just in sparkling wines but still expressions too, with Pinot Noir proving a particular strength.

The vineyard is located on the edge of the South Downs, about 14 miles from the South coast, and comprises five unique vineyard sites at around 118ft above sea level. The vines here are between two and twelve years old and are planted at a density of 2,470 vines/ha. Much may be made of the chalky parallels between Champagne and many of England's top vineyard sites, but Bolney shows off the merits of its free draining, heat retentive Upper Tunbridge Wells Sand consisting of sandy loam, siltstone and clay over sandstone bedrock on the Sussex South Downs.

The Blanc de Blancs is emerging as a particular strength of the rapidly evolving English wine world and Bolney's expression is a compelling example of the star quality that Chardonnay can achieve in this corner of the U.K.

The Chardonnay is carefully harvested and left to cold soak for 48 hours, helping to preserve the natural acid and maintain proper sugar levels. Primary fermentation takes place in stainless steel tanks with full malolactic fermentation being carried out naturally in the spring. The base wine is then bottled and secondary fermentation occurs while resting on the lees for 30 months. It was disgorged in January, 2016 and finished with a 10 gram dosage.

### Composition

100% Chardonnay

### Soil Type

Sandy Loam, Siltstone and Clay over Sandstone Bedrock

### Élevage

12 months in Stainless Steel

### ML

Yes - Full

### Total Acidity

7.4 g/L

### Dosage

10.6 g/L

### Atmospheres

4.5 bar

### Disgorgement Date

January 9<sup>th</sup>, 2016

### Production

666 cases

### Tasting Notes

“ Seriously sophisticated, traditional method vintage sparkling wine. Aromas of light cherry, baked apples and toasted brioche escape the glass. It is direct, and well balanced with great precision of flavors echoing the nose. The finish is long and with a round mouthfeel. ”

### Reviews

None