



The Bolney Estate  
 'Blanc de Blancs'  
 Brut  
 England 2013

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 36 months.

### Composition

100% Chardonnay

### Soil Type

Sandy Loam, Siltstone and Clay over Sandstone Bedrock

### Élevage

4 months in Stainless Steel - 36 months sur latte

### Total Acidity

7.5 g/L

### Dosage

8.8 g/L

### Malolactic Fermentation

Yes - Full

### Atmospheres

5.4 bar

### Disgorged

12/16

### Production

700 cases

### Tasting Notes

“ A very stylish vintage, traditional method, quality sparkling wine. Dry, full bodied with crisp citrus notes and complementary brioche flavors with a smooth texture with a fine mousse. Gentle fruit and lovely length. ”

### Reviews

TEXSOM International Wine Awards - Silver Medal