



Digby Fine English

Brut

England NV

Applying the négociant model to English sparkling wine, Digby co-founders Trevor Clough and Jason Humphries have brought together the very best raw materials, expertise and vision to create this modern British luxury brand. The house's charismatic, boundary pushing outlook is a fitting testament to the man who inspired its name, Sir Kenelm Digby. This 17th century English philosopher, theologian, pirate and writer extended his talents to inventing the modern wine bottle.

Digby's model sees it cultivate long-term relationships with the best vineyards across English wine country (typically Kent, Sussex, Hampshire and Dorset chalk-rich heartland) to ensure a supply of only the finest quality berries. Winemaking is overseen by 'mad genius' Dermot Sugrue before the final blend is meticulously put together by Trevor. The diversity of sites helps achieve the hallmark richness of flavor and texture, helped in large part by the meticulous standards in the vineyard and cellar.

The latest addition to Digby's portfolio, launched in summer 2016, this fizz is in its element at home on a Tuesday evening or a party celebrating one of life's big moments. This was conceived as a 'little brother' for the flagship Reserve Vintage. Founded upon some of the house's most expressive Pinot Noir base wines, the Digby Brut NV gains vitality and mellow richness from the addition of more mature Chardonnay reserve wines. The blend is balanced with a generous dash of Pinot Meunier to bring a bright and cheerful tone.

An assemblage of chalky and sandstone sites make up this 'English' bottling. Stainless steel is the primary fermentation and aging vessel here promoting vibrancy, though 10% of the final blend spends eight months in neutral French barrique. Malolactic fermentation is partially carried out as it is blocked in 50% of the stainless ferments. The wine is bottled and spent 24 months resting prior to disgorgement. It was then hit with a rather high 12 grams dosage, but only to counter the nearly 10 gram tartaric acid in this laser-like wine!

Composition

40% Pinot Noir - 35% Chardonnay - 25% Pinot Meunier

Soil Type

Chalk & Clay over Greensand

Élevage

8 months in 90% Stainless Steel & 10% neutral French barrique

ML

Atmospheres

Yes - ½

7 bar

Total Acidity

9.7 g/L

Dosage

12 g/L

Disgorgement Date

February 19th 2016

Production

2,083 cases

Tasting Notes

“ Pale gold. This wine is toasty, spicy and shows complex aromas of Rainier cherries and lemon verbena. The palate supports the complex aromas with the addition of a honeyed almond and not quite baked apple pie flavors. Very fine and elegant with an incredible amount of finesse and charm. ”

Reviews

Decanter World Wine Awards 2018 | 97 points, Platinum Medal
 TEXSOM World Wine Awards | Gold Medal