



## Digby Fine English Reserve Brut England 2010

Applying the negociant 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.

This is the wine that put Digby on the map as one of the great wines not just of England but of the world as well. The prior vintage was named 'Best English Sparkling Wine' at the Champagne & Sparkling Wine World Championships. 2010 marks the first year that production of sparkling wine eclipsed its still counterparts in England. The vintage was long and cool marked by lower than average ripeness levels but very layered flavors in Chardonnay in particular.

Being Chardonnay based, this wine yearns for air and additional time in bottle. Fermented entirely in stainless steel and with two-thirds of the wine completing malolactic fermentation, this wine has a generous amount of breadth and depth. After assemblage the wine is laid to rest for 60 months in bottle on the lees and was disgorged in February, 2016. It was touched with an eight gram dosage just calming the ripping acid a bit.

### Composition

65% Chardonnay - 18% Pinot Noir - 17% Pinot Meunier

### Soil Type

Chalk & Clay over Greensand

### Élevage

6 months on lees in Stainless Steel

### ML

Yes - 2/3

### Total Acidity

10.4 g/L

### Dosage

8 g/L

### Atmospheres

5 bar

### Disgorgement Date

September 11<sup>th</sup>/12<sup>th</sup> 2015

### Production

3,300 cases

### Tasting Notes

“ Pale gold. Notes of red currant, white peach and granny smith apples leap. The palate continues with rich almondy brioche character and a baked apple quality. The finish is long, persistent and very mineral driven. ”

### Reviews

Sommelier Wine Awards 2016 | Silver Medal