

Nyetimber Blanc de Blancs

West Sussex

England

Southern England is perfect for the production of sparkling wine. The chalk seam that supplies Champagne grapes with the perfect green sand and chalky soil to flourish is the very same that runs under the lee of the South Downs. This is where, sheltered from the coastal winds, our vines are planted across eight separate sites.

The climate here allows for the slow ripening of our grapes, allowing us to achieve the optimum level of acidity for the wine, as well as the omplexity and finesse that we strive for.

Unlike most other Houses, at Nyetimber we use only our own grapes from our own vineyards. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. And if they aren't up to standard? We simply won't use them.

Grape Variety: Chardonnay

Alcohol Content: 12% vol.

Notes:

Pale gold in colour with tiny, delicate bubbles. Floral and lime aromas lead on to rich notes of pastry and brioche. On the palate, fresh citrus flavours are balanced with an underlying minerality and a toasty intensity. Very fine and elegant with a long, complex finish.

Serve with:

Due to the deliciously refreshing acidity of this wine, it is excellent with things like smoked salmon.

