



NYETIMBER



BLANC DE BLANCS 2010

NYETIMBER || For over 25 years, Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world, including Champagne. A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Pinot Noir, Pinot Meunier and Chardonnay.

Nyetimber is made from one hundred percent estate-grown grapes. Owner Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of exceptional quality.

WEST SUSSEX, ENGLAND || Located in the Southeast corner of England, chalk outcroppings characterize the landscape of Sussex which benefits from the chalky limestone soil, cool climate growing conditions and relatively low rainfall. Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with greensand and chalk soils. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds.

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BLEND | 100% Chardonnay

VINEYARDS | Sourced from south facing estate vineyards with greensand and chalk soils in West Sussex. Temperatures in the early part of the 2010 growing season were slightly lower than average, but that coincided with much drier weather as well. Flowering proceeded in excellent conditions in late June and early July with hot and dry weather producing a large, even crop.

WINEMAKING | Hand picked in small crates and immediately pressed in a Coquard press, each parcel kept separate. Elevage on the lees in stainless steel. Aging for 5 years on the lees.

ALCOHOL | 12%

DOSAGE | 10g/l

TASTING NOTES | Lovely pale gold in color with a fine bead - this Blanc de Blancs is the essence of pure Chardonnay. The aromas and flavours are in perfect harmony, beginning with a delicate floral and citrus entry followed by subtle vanilla and toast arriving at the end. A long and complex finish makes this a wine to be savoured.