

Rosé `Bella` 2014
Dorset, Southern England, England



Grape Varieties **85% Pinot Noir**
 10% Chardonnay
 5% Meunier

Winemaker	Ian Edwards & Steven Spurrier
Closure	Natural Cork
ABV	11.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The late Steven Spurrier and his wife Arabella established Bride Valley, located in West Dorset. Steven, while running Les Caves de la Madeleine and L'Academie du Vin in Paris in the 1980s, had soil (chalky) samples from Arabella's 80 hectare estate tested and the results came back: "very similar to Champagne". This is not surprising because the village of Kimmeridge is just 24 miles as the crow flies from Bride Valley. After two decades and three visits from Boisset's sparkling wine expert, Georges Legrand, vines were planted on the best sites in the bowl of the amphitheatre-like estate. Three hectares were planted in 2009, rising to a total of 10 hectares in 2013 when planting was completed.

VINEYARDS

Specific clones were selected on the advice of Pierre-Marie Guillaume, the owner of France's top nursery in Charcenne (east of Dijon). After intense analysis, seven Chardonnay clones (55% of the plantings), four Pinot Noir clones (25%) and two Meunier clones (20%) were selected. The vines are planted on south and south west facing slopes. In addition, 1000 Italian Alder trees were planted to act as a natural windbreak to the breezes coming from the Jurassic Coast, four miles to the south. Bride Valley has been sustainably farmed for centuries and although the grapes are not certified organic, the vineyard continues to follow organic principles.

VINTAGE

2014 was a wonderful year for English sparkling wine. The second warmest in 100 years resulted in an early, even budbreak. Throughout June and July, conditions were warm and sunny which was ideal for flowering and fruit set. August was cooler and wetter, but September and October were dry and temperatures climbed again. This long, warm autumn gave near perfect conditions to ripen the grapes, resulting in excellent sugar and acidity and creating the perfect fruit for a vibrant and deeply satisfying vintage.

VINIFICATION

All of the grapes were hand harvested and then taken to neighbouring Furleigh Estate where Ian Edwards vinified the sparkling wine in his state of the art winery. The Rosé colour was achieved by macerating the Pinot Noir grapes for 24 hours before pressing. The wine was fermented in temperature controlled stainless steel tanks and underwent malolactic fermentation, giving a roundness to balance the wine's naturally crisp acidity. After blending the Chardonnay and Meunier before tirage, the wine spent around 15 months on its lees and received 7 g/l dosage before its release.

TASTING NOTES

A very pretty wine with an elegant charm. Pale blush in colour with delicate bubbles in the glass. The fruit characteristics show beautifully with aromas of raspberry and mixed red berries from Pinot Noir and a hint of citrus and structure from the Chardonnay.