

Nyetimber,
Blanc de Blancs 2010
West Sussex, Southern England, England



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|-----------------|---------------------------------------|
| Grape Varieties | 100% Chardonnay |
| Winemaker | Cherie Spriggs |
| Closure | Natural Cork |
| ABV | 12% |
| Residual Sugar | 10g/L |
| Acidity | 8.5g/L |
| Wine pH | 3 |
| Notes | Sustainable, Vegetarian, Vegan |

PRODUCER

For 30 years Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. A true pioneer, Nyetimber was the first producer of English sparkling wine to craft wines made exclusively from Pinot Noir, Meunier and Chardonnay. In 1988, Nyetimber planted its first vines and today, the House is regarded as one of England's finest wine producers. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of a Grande Marque standard. Each bottle of Nyetimber is crafted from one hundred percent estate-grown grapes.

VINEYARDS

Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with either sandy or chalk soils. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis.

VINTAGE

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. Despite some cool and wet periods in August, the advancement gained in the early part of the season enabled a slow, gradual ripening and produced fine, delicate flavours in the berries.

VINIFICATION

A small portion of the Chardonnay for this wine was fermented and aged in new oak barrels. This wine spent more than five years ageing on lees in the cellars before ridding and disgorging in the autumn of 2016.

TASTING NOTES

Lovely pale gold in colour 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.

AWARDS

International Wine Challenge 2019, Gold
International Wine Challenge 2018, English Sparkling Blanc De Blancs Trophy
International Wine Challenge 2018, Gold