

Bride Valley,  
**Dorset Crémant NV**  
Dorset, Southern England, England



Grape Varieties     **80% Chardonnay**  
                              **12% Pinot Noir**  
                              **8% Meunier**

Winemaker	<b>Ian Edwards</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>10.9g/L</b>
Acidity	<b>10.6g/L</b>
Notes	<b>Vegetarian, Vegan</b>

## 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, 1,000 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.

## VINIFICATION

The first English "Crémant" is a blend of the 2015 and 2016 vintages, produced from the Champagne trio of Chardonnay, Pinot Noir, and Meunier. The wine was initially fermented in stainless steel, then transferred to bottle for the second fermentation according to the traditional method. It has shorter lees ageing, lower pressure, and a slightly higher dosage than other Bride Valley wines to produce a creamy texture worthy of the name.

## TASTING NOTES

This wine has a fresh light yellow colour touched with hints of lemon. The continuous pin-prick bubbles show the bottle fermented effervescence. The Crémant has a much less aggressive fizz and because of this it gently slides onto the palate which a fantastic creamy expression which is then backed by hints of white flowers and white summer fruits.

## AWARDS

WineGB Awards 2020, Silver