

Candover Brook,
Rosé NV
Hampshire, England



Grape Varieties	54% Chardonnay 33% Pinot Noir 13% Meunier
Winemaker	Félix Gabillet
Closure	Natural Cork
ABV	12%
Acidity	8.2g/L
Wine pH	3.11
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The story of this estate has its origins in the 1970s when Lord Sainsbury toured the vineyards of Champagne and hatched ambitions to make his own wine. However, it was not until 2012 that vines were eventually planted on the Sainsbury family estate the idyllic countryside of the Candover Valley in Hampshire. The name, Candover Brook, is a nod to the chalk stream which runs through the estate and is home to the rare English White Clawed Crayfish. The Sainsbury family have been farming the land for over forty years, and today the estate is run by Mark and Julian, sons of the late Lord Sainsbury.

VINEYARDS

The estate vineyard is comprised of five hectares of Chardonnay, Pinot Noir and Meunier. The vines are planted on a south-facing slope on chalk subsoil, which provides the ideal ripening conditions. The vines are double-guyot pruned to attain the right balance between vigour and maturity. The estate has long championed sustainable and regenerative agricultural practices and is a founding member of the Sustainable Wines of Great Britain. Meadow grasses and clovers are interplanted between the vines and sheep graze the site in winter to keep the grass low and maintain soil fertility.

VINIFICATION

The grapes were hand harvested, whole bunch pressed and vinified in temperature controlled stainless steel tanks to retain their youthful fruit character. All of the wine underwent malolactic fermentation. Base wines from the 2018 vintage were blended with 15% reserve wines from a solera dating back to 2011, resulting in additional aromatic complexity. After bottling, the wine was aged for a minimum of 36 months on lees. Following disgorgement, the wine received 9/l dosage.

TASTING NOTES

Candover Brook's maiden release is a vivid pink hue with lively aromas of fresh strawberry, cranberry and toasted brioche. On the palate, creamy mouthfeel and a bold mousse are tempered by the wine's mouth-watering acidity and vibrant purity of fruit.