

Nyetimber,  
**Blanc de Blancs 2017**  
West Sussex, Southern England, England



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Cherie Spriggs</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>10g/L</b>
Acidity	<b>8.1g/L</b>
Wine pH	<b>3.1</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

Fruit for Nyetimber's Blanc de Blancs is sourced from Nyetimber's own vineyards, each of which were selected for their south-facing aspect for optimal ripening conditions. These sites are also located in sheltered pockets of the South Downs, which offer protection from coastal winds. The vines are predominantly planted on chalk soils (65%) with the remainder on greensand soils (35%) and trained in VSP for excellent drainage and air flow. Grapes are harvested by hand and parcels picked individually at optimal ripeness.

## VINTAGE

The 2017 vintage in the South Downs began with a mild winter and a wet spring, leading to delayed budburst and uneven flowering. The summer months were overcast and humid, increasing disease pressure, but careful vineyard management mitigated these challenges. As harvest approached, drier and windier conditions aided in grape ripening. Harvest began in early September, yielding good quality grapes with balanced acidity and a fresh fruit profile, resulting in wines that are aromatic and expressive.

## VINIFICATION

The grapes were vinified by plot in stainless steel tanks. Malolactic fermentation was carried out to round out the acidity. The base wines were then blended and bottled for secondary fermentation. The wine was aged on its lees for five years prior to disgorgement, encouraging the development of complex autolytic aromas.

## TASTING NOTES

Light gold in colour with a fine, delicate mousse, this Blanc de Blancs has aromas of freshly squeezed lemon, pink lady apples, and white blossom which lead to alluring notes of shortbread and crème fraîche. On the palate, fresh orchard and citrus fruits are accompanied by an unmistakable minerality. The finish is long with a touch of salinity.