

Nyetimber,

**`1086` Prestige Cuvée 2014**

West Sussex, Southern England, England



## 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

In homage to Nyetimber's first mention in the Domesday Book, their 1086 was created to represent the ultimate expression of the estate. It is a blend of the very finest parcels from across the county. The vines are single guyot pruned and grown on well-drained sandy soils, which give the wines a powerful fruit character.

## VINTAGE

The 2014 vintage was characterised by a warm start to the year, which brought a slightly earlier-than-average budburst. Warm and steady conditions persisted through July, promoting timely flowering and optimal fruit set. A cooler August slightly delayed véraison, but a warm September encouraged gradual and even ripening across all three varieties, with harvest commencing in the first week of October. Overall, the season's consistently fine weather yielded an exceptional harvest, producing wines with ripe, expressive fruit flavours and beautifully balanced acidity.

## VINIFICATION

1086 is a blend of 50% Chardonnay and 50% Pinot Noir. The hand-harvested grapes were gently pressed in shallow Coquard presses, imported from Champagne, before being vinified in 100% stainless steel tanks to highlight the pure fruit character. After the second fermentation in bottle, the wine spent eight years on the lees before being disgorged and aged for a further year.

## TASTING NOTES

The 2014 vintage displays a pale gold hue and offers a generous, inviting nose, rich with both fruit and delicate bakery aromas, featuring notes of confit apple, poached pear, and freshly baked bread. On the palate, the wine is refined and elegant, lifted by vibrant acidity. Flavors of warm quince, ripe apricot, and buttery pastry unfold gracefully, culminating in a long, sumptuous finish.

Grape Varieties **50% Chardonnay**  
**50% Pinot Nero**

Winemaker **Cherie Spriggs**

Closure **Natural Cork**

ABV **12%**

Residual Sugar **9.5g/L**

Acidity **8.2g/L**

Wine pH **3.1**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**