



Grape Varieties	88% Chardonnay 8% Pinot Noir
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Winemaker	Tommy Grimshaw
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Closure	Technical Cork
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ABV	12%
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Residual Sugar	1.5g/L
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Acidity	8.9g/L
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Wine pH	3.13
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Bottle Sizes	75cl
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Notes	Vegetarian, Vegan
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PRODUCER

Langham Wine Estate is one of the most exciting names in English wine, with Jancis Robinson describing their distinctive style as 'à la Seloise' and the IWSC naming them 'Sparkling Wine Producer of the Year' in 2020. Head winemaker Tommy Grimshaw is fast making a name for himself as one of England's best young talents, crafting low-intervention, traditional method sparkling wines from a single site in rural Dorset. Langham began as a small vineyard planted by John Langham at his Dorset family home. It remained a hobby until 2009 when his son Justin started making wine in earnest. After studying viticulture at Plumpton, Justin planted the first block of Chardonnay, Pinot Noir, and Pinot Meunier at nearby Crawthorne farm, where they are based today. Now joined by a small but dynamic team, Langham remains independent and family-run.

VINEYARDS

Langham's vineyard is situated at Crawthorne Farm, just under 10 miles from the coast. The site is planted at 80 to 110 metres above sea level and is a sheltered south-facing slope with clay and flint soils over Kimmeridgian and Portlandian limestone. This ensures the vineyard is largely free-draining. These soils also retain heat well, helping moderate vineyard temperatures during England's often unpredictable growing seasons. Meticulous work in the vineyard helps to reduce the need for chemical intervention, as well as improving canopy management to increase airflow and naturally reduce disease pressure.

VINIFICATION

The grapes were pressed in a three-tonne pneumatic press, after which the juice was left to settle overnight. The settled juice was then transferred into a combination of stainless steel tanks and seasoned French oak barrels (minimum three years old, sourced from Champagne, Burgundy, and Bordeaux regions). Alcoholic fermentation occurred with indigenous yeast, which was followed by complete malolactic conversion and extended ageing with regular lees stirring. The wines were blended and bottled without fining or filtration treatments. A reduced sugar addition during tirage resulted in lower bottle pressure of approximately 4.5 bar in order to emphasize complex blends from diverse base wines, which were enhanced rather than overwhelmed by autolytic character. The wines were then aged for 15-18 months on lees following secondary fermentation.

TASTING NOTES

This edition of Corallian presents a structured and rich profile while maintaining vibrant acidity. The nose opens with bright lemon zest and jasmine flower, complemented by mineral notes of sea spray and charred citrus. On the palate, there are flavours of blood orange, ripe nectarine, bay leaf and lemon thyme, with subtle white pepper accents. The finish shows pronounced saline minerality and lifted acidity.