

# Walgate

Name      Blanc De Blancs 2020  
Alcohol    10.6 % vol.  
Grapes     100% Chardonnay

## Tasting Note

Fine and gentle bubbles here, pale straw yellow with hints of gold. Delicately floral lemon aromas, with a hint of toast and butter. Fresh and balanced on the palate, with enough acidity to provide balance and length.

## Vinification

Whole bunches, directly pressed to large, used Oak barrels of mixed sizes (Austrian & French). Wild ferment, and spontaneous MLF. Bottled the following autumn adding only Chardonnay grape juice from 2021 and noting else. Disgorged after 18 months on lees. 6 g/l of Dosage with the same wine and a very small amount of SO2 added at that point only.

## Grape History

Chardonnay was grown in free draining chalky soils buy one of our growers in West Sussex.

## Serving

Serve chilled, 12 degrees Celsius.

Suitable for vegetarians / vegans: Yes

## Technical

Free SO2: 0 mg/l

Total SO2: 4 mg/l

Alcohol 10.6%

Acidity: 8.0 g/l

pH: 3.15

Bottles produced: 568

Lot number: W-2020-1

