

Walgate

Name Blanc de Noirs 2019
Vintage 2019
Alcohol 10.6% vol.
Grape(s) 50% Pinot Meunier
50% Pinot Noir

Tasting Note

Fine and gentle bubbles here, deep yellow gold in colour. The nose is rich and decadent with toasted almonds, browned butter, and baked apple. A vivacious and savoury ship this one, but never to a billowing degree, a saline and citrus keel keeps things trim and on course.

Vinification

Pinot Meunier and Pinot Noir grapes were pressed to two oak barrels where they were fermented with wild yeast and aged on lees for ten months. After thirty months on lees, the wine was disgorged and dosage of ten grams was added to the wine.

Grape History

Grapes grown conventionally on a mixture of soils in Kent and Sussex.

Serving

Serve chilled, 12 degrees Celsius.
Suitable for vegetarians / vegans: Yes

Technical

Free SO₂: 2 mg/l
Total SO₂: 30 mg/l
pH: 3.08
Acidity: 7.6 g/l
Bottles produced: 568 bottles
Lot number: L-2019-02

