

Walgate

Name Cuvée 909 2022
Vintage 2022
Alcohol 10.81% vol.
Grape(s) Gamay
Pinot Noir
Pinot Meunier
Chardonnay
(%s unknown)

Tasting Note

Light, pure and bright. Fresh stomped fruit; crushed cherry, lemon and bramble. Gulpable and refreshing with dry savoury notes of jasmine tea and saline, wave dashed rocks.

Vinification

Using a single 800L qvevri, during the harvest, small amounts of juice and bunches or berries of Pinot Noir, Gamay, Pinot Meunier and Chardonnay were added to the qvevri as they came into the winery. This mille-feuille construction was continued until the qvevri was full and then covered and left for one month, before emptying and pressing, then on to barrels for 8 months before bottling.

Grape History

Grapes grown Biodynamically and regeneratively on clay soils in East Sussex.

Serving

Serve at cellar temperature and up to 16 degrees Celsius.
Suitable for vegetarians / vegans: Yes

Technical

Free SO₂: 19 mg/l
Total SO₂: 46 mg/l
pH: 3.64
Acidity: 5.1 g/l
Bottles produced: 957 bottles
Lot number: L-2022-08

