

# Walgate

Name Traditional Method Rosé 2022  
Vintage 2022  
Alcohol 12.38% vol.  
Grape(s) 50% Pinot Meunier  
50% Pinot Noir

## Tasting Note

Bright rose gold in appearance with delicate, fine bubbles. Very floral on the nose, with hints of Jasmin, Honeysuckle and Violet followed by freshly baked white bread. Soft, gentle acidity on the palate. Generously weighted, the fine mousse maintains balance. Fleshy raspberry and blood orange complement the added texture from barrel.

## Vinification

A blend of Pinot Meunier and Pinot Noir (50/50). The Pinot Meunier grapes were left in the press to bleed overnight (Saignée method), while the Pinot Noir was direct pressed. Fermentation took place in both Oak and stainless steel. The blend was put together the following summer and followed the champagne method. After 24 months on lees it was disgorged 2nd June 2025 with 8 g/l of added sugar.

## Grape History

Grapes grown in East Sussex according to Biodynamic and Regenerative principles.

## Serving

Serve chilled, 10 degrees Celsius.  
Suitable for vegetarians/vegans: Yes

## Technical

Free SO<sub>2</sub>: 6 mg/l  
Total SO<sub>2</sub>: 59 mg/l  
pH: 3.24  
Acidity: 6.2 g/l  
Bottles produced: 2115 bottles  
Lot number: L-2022-66

