

BLANC DE BLANCS 2018
TASTING NOTES

Across a range of Kentish clay and chalk soils, only the best Chardonnay from Balfour's top vineyards are found in this stunning wine. This vintage Blanc de Blancs from the fabulous 2018 harvest is only the third to be produced by Balfour in its 20-year history. A style which requires the very best conditions and ripest of fruit.

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There is an almost viscous quality to the wine, a lemon pale gold colour and a fine and sustained bead. A rich nose of lime blossom with hints of honey and green apple. The palate is wrapped around a lime citrus core with pear and honey showing. The finish offers fabulous hints of lime, salt, and white pepper. An utterly delicious and uniquely Balfour wine.



BALFOUR

HUSH HEATH ESTATE

KENT-ENGLAND



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TECHNICAL INFO

Varieties

100% Chardonnay.

ABV

12%

Titratable Acidity

8.3 g/l

pH

2.89

Dosage

12 g/l

Region

Weald, Kent, South East England.

Vineyard

Old Eight Acre & Foxwood Hush
Heath Estate, Scripps (site specific
Bungalow).

Soil Type

Wealden Clay over Tunbridge
Wells Sand.

The Vintage

A wonderful vintage, especially
for Chardonnay. Fabulous summer
leading through to a long, hot, dry
autumn culminated in what was
dubbed by many to be the vintage
of a generation.

TASTING NOTES

Appearance

Brilliant white gold, with a fine
sustained bead and mousse.

Nose

Clean and fresh with a touch of
autolysis, white pepper and dried
herbs.

Palate

The palate is wrapped around a
lime citrus core with pear showing.
The finish offers fabulous hints of
lime, salt and white pepper.

Winemakers' food pairing

Fish and chips or oysters but also
a fabulous match with Tunworth
cheese.