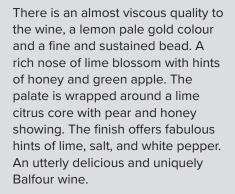
BLANC DE BLANCS 2018 TASTING NOTES

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.







TECHNICAL INFO

Varieties

100% Chardonnay.

ABV

12%

Titratable Acidity

8.3 g/l

рΗ

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.

