LESLIE'S RESERVE BRUT NV TASTING NOTES

Leslie's Reserve Brut is a classic English traditional method sparkling wine. This is an elegant and pure wine with a linear focus and fresh acidity.



A Chardonnay dominated blend from grapes grown on clay, greensand and chalk.

The wine emphasises clean, citrus green apple varietal Chardonnay characteristics. The wine's distinctive aromatic and spicy character is created with a small percentage of Pinot Gris in the blend.

Unlike our Vintage collection, the wine goes through a full malolactic fermentation before ageing for a minimum of 18 months.



LESLIE'S RESERVE BRUT NV TASTING NOTES

TECHNICAL INFO

Varieties

74% Chardonnay, 20% Pinot Noir, 5% Pinot Meunier, 1% Pinot Gris.

ABV

12%

Dosage

8 g/l

рΗ

3.07

Titratable Acidity

9 g/l

Region

Weald, Kent, South East England.

Vineyard

Multi-site.

Soil type

Wealden clay, greensand and chalk.

TASTING NOTES

Appearance

A pale straw sparkling white with hints of Welsh gold and green highlights.

Nose

A nose of citrus fruits, green apple, with subtle notes of greengage and dried herbs.

Palate

Red fruits, blackberry and a citrus underlayer. A truly vibrant wine with a fine yet sustained mousse and a fabulous lingering, almost saline finish.

Winemakers' food pairing

Fish and chips.

