



## **Furleigh Estate Blanc de Noirs English Brut 2014**

**english sparkling | bottle fermented | champagne varieties**

*“Our tiny production of Blanc de Noirs, made in the best vintages, is a sparkling white wine, made only from the red Champagne grapes Pinot Noir and Pinot Meunier. This creates for us a style with the lovely combination of fruity richness and vivacity, enhanced by the lengthy ageing on the lees.*

**Rebecca Hansford & Ian Edwards (winemaker)**

**English Quality Sparkling Wine (PDO)**

**Salway Ash, Bridport, Dorset, SW England, UK**

*(Protected Designated Origin) sparkling wine produced by the traditional, bottle fermented method, only from English grapes*

**88% Pinot Noir / 12% Pinot Meunier**

**Ageing:** 3 years minimum before release, including at least 24 months on lees

**Bottled:** 16<sup>th</sup> June 2016

**Production:** 2,000 bottles

**Closure:** double disk natural cork - Amarin

**Suitability:** vegetarian & vegan friendly

**Serving temp:** 8°C **Ideal drinking:** within 2 years

**Technical Analysis:** 12% alcohol 10g/l dosage 12.3 residual sugar, 7.8 g/l (TA) acidity 3.04 pH, 100% malolactic conversion

### **vivacity | medlar & peach | brioche**

A fabulous sparkling Blanc de Noirs with great depth of flavour. The colour is lemon gold with a fine stream of tiny bubbles. Floral aromas of white iris & peony marry stone fruit and cherry on the nose with the mildest touch of vanilla and hazelnut. The palate is fruit-driven with yellow peach, ripe quince and notes of medlar apple. It has exceptional balance and a persistent mousse with lingering citrus flavours alongside a lovely nutty, pistachio and almond finish.

### **Furleigh Estate**

is family owned and run and we work hard on every aspect, with the help of our small team, to achieve our carefully managed, annual production of top quality, premium sparkling and still wines. Everything we produce is from our own vineyards and made in our own, purpose-built winery. We hope the wines we create are an expression of their careful, patient handling and our Thorncombe Sands terroir, encapsulating the beautiful, sunny, West Dorset countryside, just 5 miles from The Jurassic Coast, World Heritage Site.



### Location & Vineyards: Salway Ash, Bridport, Dorset, SW England

total 16 ha - 8ha at Furleigh, around the winery and 8ha Hingsden Lane – 1 mile away

**Vines:** planted 2005 & 2006 – average 12 years old

**Soils:** Thorncombe Sand – green sand, sedimentary sandstone, dating from the Early Jurassic Period, giving free draining, sandy, loamy soils.

**Climate:** Climate mild, early spring, late autumn, long, sunny growing season, suited to slow ripening, low, lying sites protected from any rare, severe frosts.

**Harvest 2014:** Early bud burst and the perfect flowering conditions were followed by rain in August and then a glorious Indian Summer, which all combined to produce that rare occurrence in English vine growing, of high yield and high quality in the same season.

**Cultivation:** VSP (vertical shoot position) trellising to help protect against wildlife and give easier access to the vines. Full natural ground cover to prevent soil erosion. Tunnel sprayer for careful, regular protection against downy mildew. Winter pruning for bud restriction, leaf plucking after flowering.

**Yields:** average 4 tonnes c. 22hl/ha (vintage variation)

**Harvesting:** by hand in October - 20kg crates

### Winemaking & Cellar Management

Furleigh have their own purpose-built winery and temperature-controlled bottle store. Ian defines his winemaking as “a light-handed approach”, both in the vineyard and in the winery, supported with “the right, high-tech equipment”. His ethos revolves around the careful handling of the grapes at every stage, particularly using effective temperature control, to avoid inclusion of any bitter components and to manage the inherent, naturally high acidity. The aim is to minimise intervention to keep the natural balance of the wine, to encourage development of finesse in the mousse and maintain expression of terroir.

**Pre-fermentation:** Willmes pneumatic (balloon) press, inverted, prior to pressing to allow an initial run-off of any debris or oxidised elements.

**1st pressing** only the “cuvée” is used for the sparkling wines via slow, gentle, whole bunch pressing to extract the middle berry juice, then **cold settling** for 48 hours 11°deg, rack off clean juice.

**Fermentation:** using cultured yeasts, all in stainless steel, followed by addition of malolactic culture and temperature-controlled warming, up to 3 months to ensure full malolactic conversion.

**Pre-bottling:** 6 months on average, in tank on lees, followed by **cold stabilisation** to precipitate tartrate crystals and **filtration** using Kieselgur, which also removes fatty acids, creating a smoother texture in the wine.

**Tirage:** the wines are tasted and then blended before adding the *liqueur de tirage* [yeast and sugar] to start their **2<sup>nd</sup> fermentation** in bottle. A small proportion of wine in tank is kept back as reserves. **Maturation:** 24 months (minimum) cellaring, **on lees**, in bottle for **autolysis** [yeast cells, breakdown and contribute their tertiary flavours to the wine]

**Remuage:** using Giropallets over 1 week [slow mechanical, gradual rotation and inversion of bottles to upright “sur pointe” to ensure all the lees are in the neck] before **disgorgement** [bottle neck is frozen to extract frozen plug containing lees]. The wine is then topped up with the **Dosage:** [blend of wine and sugar] a careful evaluation is required for each vintage to achieve the correct dosage, with a further 4 to 6 months in bottle before **release** for sale.

We have a detailed Producer Profile available to trade customers. To request a copy, further information or to request images, please contact [lisa@furleighestate.co.uk](mailto:lisa@furleighestate.co.uk)

