



HOUSE OF TOWNEND

2018 The Weyborne Estate Family Reserve

Price	£44.99
Code	WEYB001

The Family Reserve is produced from the 5 vineyard blocks at Weyborne's single estate, reflecting its unique terroir. With 61% Chardonnay, the blend embraces the elegance and intensity of a Blanc de Blancs style, while 34% Pinot Noir and 5% Pinot Meunier add vibrancy, structure, and depth, resulting in a refined and beautifully balanced sparkling wine. Produced in a slightly oxidative style, fermentation occurs in an open tank, with 3% in barrel, followed by four years of lees aging and zero dosage to highlight the purity of the fruit and terroir.

Tasting Notes:

On the nose there are aromas of golden apples, ripe apricot and delicate floral notes with a toasty complexity that adds depth. The palate is expressive with a fine, persistent mousse and flavours of lemon and red apple, complemented by a creamy, nutty richness. Bright acidity and distinct minerality provide balance, leading to a long, elegant finish.





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Specification	
Vinification	Produced in a slightly oxidative style, fermentation occurs in an open tank, with 3% in barrel, followed by four years of lees aging and zero dosage to highlight the purity of the fruit and terroir.
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Type	Sparkling Wine
Grape Mix	60% Chardonnay, 30% Pinot Noir & 10% Pinot Meunier
Genres	Sparkling, Vegan, Vegetarian
Vintage	2018
Style	Extra Brut
Body	Refined, elegant and refreshing
Producer	Weyborne Estate
Producer Overview	Located at the highest point of the South Downs National Park and the source of the River Wey, Weyborne Estate has a rich history dating back to 1640. However, its viticultural journey began in 2007 when the first vines of the three Champenois grape varieties, Chardonnay, Pinot Noir and Pinot Meunier were planted. Owner Nick Clark, driven by a passion for geography, recognised the estate's exceptional terroir and set out to produce one of the worlds finest sparkling wines. Inspired by the success of the thriving 1.2 hectare vineyard, he expanded the plantings and the estate now has 10 hectares under vine. Planted on a unique blend of clay, greensand, and chalk soils, Weyborne is committed to environmentally friendly, sustainable viticulture practices. Read more online
Closure Type	Cork
Press Comments	Tom Cannavan, October 2024: "has a fine mousse and really biscuity, creamy and nutty nose. Those autolytic aromas dominate the lemon and red apple fruit. In the mouth it zips along with dazzling freshness, but the nuttiness and the plush suggestion of sweet ripe fruit at the core of this, fills the mid-palate and gives excellent balance."