



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Bolney Estate Bolney Bubbly NV

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<b>Price</b>	£26.99
<b>Code</b>	BOLN001

Delightful floral and brioche notes combine with zesty citrus fruit.

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### Tasting Notes:

Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.

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Specification	
Vinification	The hand-picked, Reichenstiener, Müller-Thurgau and Chardonnay were whole-bunch pressed and fermented in stainless steel tanks for around 14 days prior to malolactic fermentation. A varietal yeast was used for the first ferment, then the 18-2007 Champagne yeast for the second (in bottle). The wine aged on the lees for a minimum of 12 months prior to disgorgement.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Sub Area	Bolney
Type	Sparkling Wine
Grape Mix	34% Müller-Thurgau, 30% Chardonnay, 30% Reichensteiner + 6% others
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Bolney Wine Estate
Producer Overview	Bolney Wine Estate is one of the longest established English vineyards and has been making award-winning English wines at its Sussex estate for over 35 years. The sandstone soils are some of the best in the country, providing the ideal setting to grow vines. The Bolney Wine Estate is a haven for wildlife, and through its traditional production methods and cultural practices, avidly promotes and maintains soil health, fertility and stability in its vineyards.
Closure Type	Cork
Food Matches	Great as an aperitif. Try pairing with fish - especially oily fish. An ideal accompaniment for dishes such as seared tuna, salmon en croute and smoked mackerel pâté. Try it also perhaps with chicken risotto.
Press Comments	2015 – Silver, Premium Select Wine Challenge ProWein 2014 – Silver, Premium Select Wine Challenge ProWein 2017 – Bronze, International Wine Challenge