



HOUSE OF TOWNEND

Bolney Estate Bolney Bubbly NV

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| Price | £26.99 |
| Code | BOLN001 |

Delightful floral and brioche notes combine with zesty citrus fruit.

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 | |
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| 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 | 12.5% |
| 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 crouete 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 |