



HOUSE OF TOWNEND

Bolney Estate Classic Cuvée

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| Price | £31.99 |
| Code | BOLN005 |

Flavours of hedgerow fruits, brioche and stone fruits.

Tasting Notes:

Delightful hedgerow fruits and brioche notes combine with sweet apple and stone fruits. Fresh and elegant with a good body and persistent mousse.





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| Specification | |
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| Vinification | The fruit was hand-picked and cool-fermented in stainless steel. Yeast strains were selected to encourage the preservation of primary red fruit flavours. Second fermentation in bottle using the 18-2007 Champagne yeast and the wine aged on lees for 2 years. |
| ABV | 12% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | England |
| Region | Sussex |
| Area | West Sussex |
| Sub Area | Bolney |
| Type | Sparkling Wine |
| Grape Mix | 60% Pinot Noir, 25% Pinot Meunier, 15% Chardonnay |
| Genres | Sparkling |
| 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 aperitif, pair also with fish - especially oily fish - dishes such as seared tuna, salmon en croute & smoked mackerel pâté. |