



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Bolney Estate Lychgate Bacchus

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<b>Price</b>	£19.99
<b>Code</b>	BOLN015

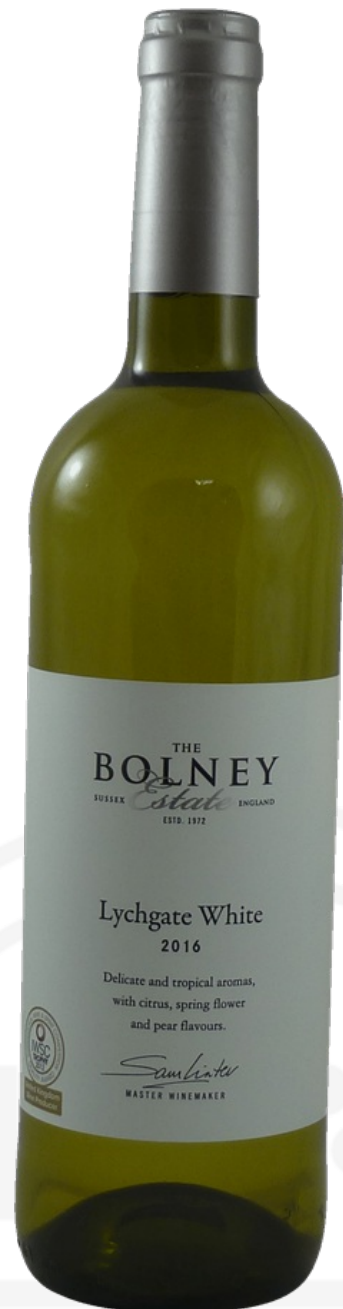
A beautiful wine, made with Bacchus and Reichensteiner grapes.

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**Tasting Notes:**

Classic elderflower and gooseberry with savoury notes of white pepper and citrus undertones.

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Specification	
<b>Vinification</b>	A hand-picked blend of the best bacchus sites. The fruit was 80% whole-bunch pressed for aromatic purity and cool-fremented in a stainless steel tank for approximately 14 days, ensuring the retention of primary fruit aromas. Around 50% of the fruit was fremented in oak.
<b>ABV</b>	11.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	England
<b>Region</b>	Sussex
<b>Area</b>	West Sussex
<b>Sub Area</b>	Bolney
<b>Type</b>	White Wine
<b>Grape Mix</b>	Bacchus 95% and Reichensteiner 5%
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Bolney Wine Estate
<b>Producer Overview</b>	<p>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.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A superb accompaniment to fish pie, spicy food and Asian food.