HOUSE OF TOWNEND

Nyetimber Blanc de Blancs, 2018

Usual Price	£52.50
Discount Price (inc. VAT)	£44.99
Code	NYET040

Blanc de Blancs 2018 is Nyetimber's latest vintage. Crafted from a single vintage and given extended time on lees, this pure expression of Chardonnay was the first style ever produced at Nyetimber and marked the start of their pioneering journey in the early 1990s. One of England's top wine producers, Nyetimber's superb sparkling wines have been known to challenge its French rivals in critic scores and blind tastings alike and is well worth a place in your cellar.

Tasting Notes:

Pale golden hue and a fine, delicate mousse. Aromas of fresh nectarine, pink grapefruit and orange blossom lead into alluring notes of nougat and toasted hazelnut. Warm citrus and stone fruits follow through on the palate, accompanied by flavours reminiscent of freshly baked pastry and vanilla. The finish is focused, elegant and complex.

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Specification	
Vinification	Each vineyard parcel is treated uniquely, from picking to gently pressing to vinification in separate tanks. All wines are made according to the strict rules of the Traditional Method, aged for extended periods of time on the lees and given sufficient post-disgorgement time before release.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Sub Area	West Chiltington
Type	Sparkling Wine
Grapes	Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	2018
Style	Brut
Body	Refined, elegant and refreshing
Producer	Nyetimber
Producer Overview	The Nyetimber estate counts three major landmarks in its history. Its earliest beginnings saw it first recorded in the Domesday Book in 1086.
Closure Type	Cork
Food Matches	A superb pairing with smoked salmon, seared scallops or to enjoy with a lovely bitter dessert.
Press Comments	Jamie Goode: 95/100.