



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Roebuck Estate Blanc de Noirs

Price	£43.99
Code	ROEB010

Produced from Pinot Noir grapes harvested at Roebuck's Roman Villa vineyard, the Blanc de Noirs is only released in exceptional years. Partially fermented in the finest Burgundian oak barrels and bottle-aged for a minimum of 48 months, this is a rich, yet beautifully balanced wine with delicate bubbles, a silky texture, and a long, lingering finish. "I was seriously impressed with their 2015 vintage which is rich, intense and yeasty and has mature fruit notes of citrus and baked apples. A very special treat." Will Lyons, The Sunday Times

Tasting Notes:

The nose is complex and inviting, with layers of baked apple, ripe stone fruits, citrus zest, and buttery brioche, all enhanced by a subtle hint of spice. The palate reveals delicate notes of raspberry, strawberry, and white peach, complemented by toasted almond, creating a wine that is both rich and perfectly balanced. With its fine, persistent bubbles and refreshing acidity, the finish is long, aromatic, and beautifully refined.





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Specification	
Vinification	The hand-harvested grapes are gently pressed and fermented in Burgundian oak barrels, where they age for 36 months.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Type	Sparkling Wine
Grape Mix	100% Pinot Noir
Genres	Vegan, Vegetarian
Vintage	2018
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Roebuck Estate
Producer Overview	Roebuck's Estate vineyards are located close to the market town of Petworth in West Sussex. Roebuck adopts the approach of using only the finest quality grapes, which they source from a variety of premium Sussex vineyards. The majority of the vineyards are located on chalk, clay, and sandy soils. Once the grapes are perfectly ripe, they are carefully handpicked and transported to the winery. The bunches are then whole bunch pressed and fermented in a mixture of stainless steel and Burgundian oak barrels.
Closure Type	Cork
Food Matches	Great with seafood
Press Comments	Wine GB Silver 2020