HOUSE OF TOWNEND

Roebuck Estates Classic Cuvée

Usual Price	£37.99
Discount Price (inc. VAT)	£32.99
Code	ROEB001

This award winning, fabulous, rich, yet refined White English Sparkling wine, with texture and finesse, is from Roebuck Estates in West Sussex.

Tasting Notes:

This is an elegant sparkling wine, with enticing aromas of baked apples and citrus fruits, complemented by a subtle toasty character. Fine, delicate bubbles and a silky texture on the palate lead to a long, perfectly balanced finish.



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Specification	
Vinification	The 2018 growing season was exceptional, with ideal conditions during flowering and fruit set, followed by a sunny, dry summer that yielded a bountiful crop of high-quality fruit with excellent balance and flavour. Warm, clear days and cool nights in September were key to preserving the grapes' natural acidity. Harvest began in early September, with large yields of ripe bunches contributing to what is widely regarded as one of England's finest vintages to date. For this flagship wine, only the highest-quality fruit is hand-selected. Partial fermentation in old Burgundian oak barrels enhances depth and complexity, while an extended bottle ageing of 36 months imparts richness and finesse.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Type	Sparkling Wine
Grape Mix	47% Chardonnay, 42% Pinot Noir, 11% Pinot Meunier
Genres	Sparkling, Vegan, Vegetarian
Vintage	2019
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Roebuck Estates
Producer Overview	Roebuck Estates 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 as an aperitif wine, but also pairs well with Crab linguine, fresh oysters and goat's cheese tart or a range of shellfish dishes.
Press Comments	Decanter Panel Tasting, July 2025, 92 points: "Orchard fruit, raspberry compote, caramel, poached pear. Bready, generous and expressive."