HOUSE OF TOWNEND

Roebuck Estates Rare Expressions No.19 2015

Price	£85.49
Code	ROEB020



This debut release in Roebuck's range is a pure expression of Block 19, a unique plot at their Roman Villa vineyard. Planted exclusively with Pinot Noir grapes from the renowned Burgundian clone 667, sourced from Morey-Saint-Denis, the vines thrive on south-facing slopes with loam and clay-rich soils, providing exceptional structure and depth. With only 2,500 bottles produced, each individually numbered, this rare release is truly a collector's gem! This is the debut release in the range with only 2,500 bottles produced with each bottle having an individual bottling number, highlighting just how rare it is and making every bottle extra special.

Tasting Notes:

This is a wine that is both rich and beautifully balanced, with enticing aromas of ripe peach, baked apples, and honeysuckle, complemented by delicate notes of toasted almonds from the generous bottle ageing. Fine bubbles and a silky texture lead to a long, lingering finish.

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Specification	
Vinification	Hand-harvested, only the finest Pinot Noir clusters are selected and gently whole-bunch pressed. A small portion of the wine is then partially fermented in aged Burgundian oak barrels for 3 months, adding layers of complexity. The wine undergoes an extended lees aging in bottle for 84 months, allowing it to develop depth and character.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Type	Sparkling Wine
Grape Mix	100% Pinot Noir
Genres	Sparkling, Vegan, Vegetarian
Vintage	2015
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 or with seafood