



NAME Pétilant Rosé
ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
VINTAGE 2017
ALC 10.5% VOL
GRAPE(S) Chardonnay 25%,
 Pinot Noir 35%,
 Pinot Meunier 10%,
 Schönburger 30%

TASTING NOTE

Some nutty, red fruit aromas, alongside a biscuit, bready character. Persistent, but gentle bubbles, support a medium palate with a smidgen of elusive oak character.

Suitable for vegetarians / vegans: YES

Allergens (eggs and / or milk): NA

SHORT HISTORY

This blend is comprised from grapes from a selection of growers in Kent and Sussex.

(Micro)climate: NA

Terroir: Largely clay and clay / sand soils.

Viticulture: conventionally grown, 4000 vines per hectare density, single VSP systems.

Yields: 45hl/ha

VINIFICATION

- Manually harvested into 15 kg baskets.
- Combination of whole bunch pressing and destemmed, crushed grapes which were macerated.
- 80% Stainless steel / 20% 2nd fill french oak barrels.
- 100% Indigenous yeast ferment at ambient temperatures.
- Zero filtraion.
- Zero fining.
- Minimal sulphur additions to chardonnay and pinot noir at pressing.

TECHNICAL

Free SO2: <5 ppm

Total SO2: <40 ppm

Acidity: 9 g/l

Residual sugar: 0