



NAME COL'18
 ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
 VINTAGE 2018
 ALC 11.5% VOL
 GRAPE(S) Pinot Noir 63%
 Chardonnay 32%
 Pinot Meunier 5%

TASTING NOTE

Pale gold and slightly hazy (undisgorged), the Col has very soft small bubbles. Aromas of toasty, creamy baked apples are contrasted by fresh acidity and a dry long finish.

Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

- Fruit sourced from local growers in Kent and East Sussex.
- Terroir: combination of chalk and clay soils.
- Viticulture: conventionally grown, 4000 vines per hectare density, single vsp systems.
- Yields: 45 hl/ha.
- Manually harvested into 12 kg baskets.
- Combination of whole bunch pressed and destemmed, crushed and macerated fruit.
- 100% Indigenous yeast ferment at ambient.
- 15% fermented in 3rd fill white burgundy barrels.
- Blended and bottled (by gravity) in March 2018.
- Small addition of sugar (8 g/l) for refermentation in the bottle (ancestral method).
- Non-disgorged.
- Zero filtration.
- Zero fining.
- Zero sulphur.

TECHNICAL

Free SO₂: <10 ppm
 Total SO₂: <30 ppm
 Acidity: 9 g/l
 Residual sugar: 0 g/l