



NAME Traditional Method  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2017  
ALC 12% VOL  
GRAPE(S) Pinot Noir 50%  
Chardonnay 45%  
Pinot Meunier 5%

#### TASTING NOTE

Opulent barrel notes mingle with bready and biscuit aromas, alongside white flowers and citrus. Bright acidity highlights a richly textured broad palate which is a result of the marriage of skin maceration, barrel ageing and zero stabilisation or filtration.

Suitable for vegetarians /vegans: YES

#### BACKGROUND/VINIFICATION

- Manually harvested into 15 kg baskets.
- Some lots whole bunch pressed in pneumatic press.
- Some lots crushed and destemmed, macerated then pressed in basket press.
- 100% indigenous yeast ferment at ambient temperatures.
- Tirage at 20 g/l sugar.
- Ageing for minimum 12 months sur latte.
- Disgorged with zero dosage.
- Zero filtration.
- Zero fining.
- Minimal sulphur (at racking).

#### TECHNICAL

Free SO2: <5 ppm  
Total SO2: <40 ppm  
Acidity: 8 g/l  
Residual sugar: 0 g/l