

Disgorgement date  
Bottle number

Tillingham

Pinot Noir 50%  
Chardonnay 50%  
Whole bunch pressed, 1/3 fermented  
in third field French Oak for  
3 months. Wild ferment,  
zero filtration, zero dosage.  
L-2018-16 F50M2 12.5% VOL.  
Contains sulphites  
Wine of England  
bottled by  
Tillingham Wines Ltd  
East Sussex  
TN31 6XJ UK

TILLINGHAM

NAME Traditional Method 2018  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2018  
ALC 12.5% VOL  
GRAPE(S) 50% Pinot Noir  
50% Chardonnay

#### TASTING NOTE

Pale gold in appearance. Brioche and melon on the nose. Gentle perlage leads into a generous, round palate, with a saline, fresh citrus character.  
Suitable for vegetarians /vegans: YES

#### VINIFICATION

Pinot Noir and Chardonnay were whole bunch pressed, 20% of which was fermented and aged in old oak barrels and the rest fermented and aged in stainless steel. Blended and bottled in July 2019 with an addition of 20 g/l of sugar and champagne yeast. Disgorged on 9 February 2020 with zero dosage.

#### GRAPE HISTORY

Chardonnay grown on chalky soil in Surrey and the Pinot Noir grown on sandy soil in Sussex. All conventionally grown.

#### SERVING

Store away from direct sunlight.  
Drink now and over the next ten years.  
Serving temperature 10–12 degrees Celsius.

#### TECHNICAL

Free SO<sub>2</sub>: 2 mg/l  
Total SO<sub>2</sub>: 6 mg/l  
Acidity: 5.8 g/l  
Residual sugar: <1 g/l  
Bottles produced: 2272  
Lot number: L-2018-16