

# Classic Cuvée 2013

## Vintage Report, Awards and Notes

2013 turned out to be a good year for our vineyard despite some significant weather challenges, starting with snow in early April at flowering, and ending with a wet October for harvest. Luckily we experienced the warmest and sunniest summer since 2007 with July in particular being a real corker! The Pinot Noir yielded better than the Chardonnay which gives the perfect excuse to make our first Rosé and overall we're delighted with both the 2013 wines, which are coming out of secondary fermentation in fabulous form

Deliciously delicate, crisp palate with a hint of lemon blossom. Brioche and toasty yeast notes add complexity to the finish.

'Simply gorgeous: light, effervescent, floral, grassy. Summer in a glass.' – The Independent

## About Us, the Vineyard & Winemaking



### GRAPE VARIETIES

Chardonnay,  
Pinot Noir & Pinot Meunier



### SOIL

Ross sandstone free  
draining and full of minerals.



### LOCATION

Coughton valley near  
Ross-on-Wye, 51.5° Latitude



### ALTITUDE

Between  
50-100m

Castle Brook is 2Ha of the classic champagne grapes, established by the Chinn family on the site of an ancient Roman vineyard, with the aim to produce the finest sparkling wine.

The vineyard lies on a steep south facing slope in the Wye Valley, Herefordshire. With plenty of warm westerly air but in the rain shadow of the Black Mountains, the area is renowned for its fruit and vegetable production and has the second largest area of grape vines in the UK.

Our grapes are hand harvested and gently crushed, using only the best juice and malolactic fermentation. The wines are then not rushed, given a generous 4 1/2 years on their lees and 4 months post disgorging.

## Analysis

Cepage:  
50% Chardonnay  
33% Pinot Noir  
17% Pinot Meunier

Acidity: 7.8 g/l  
pH: 3.21  
Reducing sugar:  
9.5 g/l

Alcohol:  
12% Vol  
Winemaker:  
Simon Roberts

