

Classic Cuvée 2014

Vintage Report

2014 was a mild and wet year especially during the winter months, but also one of the sunniest years on records with Wye Valley enjoying a warm dry late summer and autumn, perfect for ripening grapes!

It was a good year for the vineyard with record yields, and very good quality and balance in the juice. We took the opportunity of the bountiful Chardonnay crop to make our first Blanc de Blanc in 2014.

Tasting Notes

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 vine yard, with the aim to produce the finest sparkling wine.

The vine yard 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.

Our grapes are hand harvested and gently crushed, using only the best juice and malolactic fermentation. The wine is then bottled in the traditional method developed by Christopher Merrett in 17th Century England. The wine has been given a generous four plus years of resting on its lees in secondary fermentation, before disgorging and further resting for four plus months.

Analysis

Cepage:
50% Chardonnay
34% Pinot Noir
16% Pinot Meunier

Acidity: 8.8 g/l
pH: 3.1
Reducing sugar:
10 g/l

Alcohol:
12% Vol
Winemaker:
Simon Roberts

