

# Classic Cuvée 2010

## Vintage Report, Awards and Notes

We won a gold medal and trophies for 'best sparkling wine' and 'wine of the year' in its first competition (SWVA). In 2015, we won a Silver Medal at the Decanter World Wine Awards, and the Montagu Trophy for Best Presented Wine, as well as a Silver Medal, at the English & Welsh Wine of the Year Competition.

2010 was one of the sunniest years on record with a particularly bright and cool, Spring and Autumn allowing a long and steady ripening period. The result is a wine we believe is the best yet, full of flavour and complexity – enjoy!

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  
30% Pinot Noir  
20% Pinot Meunier

**Acidity:** 7.8 g/l  
**pH:** 3.17  
**Reducing sugar:**  
7.9 g/l

**Alcohol:**  
12% Vol  
**Winemaker:**  
Simon Roberts

