

Ridgeview

Bloomsbury Brut



Whole-bunch pressed to limited pressure, and to give a low yield of 62% volume to weight. A natural cold settling takes places without the use of enzymes. Fermentation at a moderate temperature of 16-18 C in stainless steel using natural yeast. Malolactic fermentation is carried out.

Grape varieties : 48% Chardonnay, 31% Pinot Noir, 21% Pinot Meunier

Altitude : 5m - 65m ASL

Vineyard age : Between 8 and 22 years old

Exposure : South & Southeast

Soil : Clay & Limestone, Flint & Loam

Dosage at disgorgement : 9 g/l

Bottle fermentation on the lees : 12 - 18 months

Alcohol : 12.5%

Tasting notes :

Bloomsbury is light golden in color with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey. Chardonnay dominance brings finesse, along with crisp freshness. The Pinots add depth and character leading to a beautifully balanced finish. Will age gracefully over time as the Chardonnay matures.

Press Notes

AG Vinous

NV 91 points

Wine Enthusiast

NV 90 points

