

## Ridgeview

### *Fitzrovia Rosé*



The name Fitzrovia comes from the area of London between Bloomsbury and Camden, frequented by Sir Christopher Merret, the first person to document the traditional method in 1665.

Whole-bunch pressed to limited pressure, which gives a low yield of 62% volume to weight. A natural cold settling takes place without the use of enzymes. Fermentation at a moderate temperature of 16-18 C in stainless steel using natural yeast. The red grapes are destemmed and fermented on skins at 25 C for 14 days. The blend is made just before malolactic fermentation is carried out

**Grape varieties :** 47% Chardonnay, 44% Pinot Noir, 9% 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 :** 10.5 g/l

**Bottle fermentation on the lees :** 12 - 18 months

**Alcohol :** 12.5%

#### Tasting notes :

A delicate salmon color with an abundance of fine bubbles. Chardonnay brings freshness and finesse, while the Pinots add the classic red fruits for which England is so acclaimed. A raspberry and red currant nose carries through to a fresh fruit-driven palate.

#### Press Notes

##### Wine Enthusiast

NV	90 points
2014	91 points

##### Wine & Spirits

NV	91 points
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