

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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