

Ridgeview

Bloomsbury Brut

Fermentation at moderate temperatures of 16-18 C in stainless steel using neutral yeast to give purity and focus. 100% malolactic fermentation for complexity and balance.



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

Altitude 5m - 65m ASL

Soil Clay & Limestone, Flint & Loam

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.

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Wine Merchants

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