

Ridgeview

Blanc de Noirs

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 68% Pinot Noir and 32% Pinot Meunier

Altitude 5m - 65m ASL

Soil Clay & Limestone, Flint & Loam

Alcohol 12.5%

Tasting notes

A deep golden colour with a persistent fine stream of bubbles. Rich, earthy red fruit aromas are followed by a complex toasted palate. The finish is long-lasting and beautifully balanced. The rich earthy character of this wine complements dishes including light game meats or canapés featuring mushrooms or lamb.

Banville
Wine Merchants

www.banvillewine.com

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