

NYETIMBER

PRODUCT OF ENGLAND

BLANC DE BLANCS 2016

CRAFTED FROM A SINGLE VINTAGE AND GIVEN EXTENDED TIME ON LEES, THIS PURE EXPRESSION OF CHARDONNAY WAS THE FIRST STYLE EVER PRODUCED AT NYETIMBER AND MARKED THE START OF OUR PIONEERING JOURNEY IN THE EARLY 1990S.



TASTING NOTES

Light gold hue and a fine, delicate mousse. Aromas of freshly squeezed lemon, pink apple and white blossom lead into alluring notes of shortbread and crème fraîche. Fresh orchard and citrus fruits follow through on the palate, where they are accompanied by ripe greengage and an unmistakable flinty, mineral character. The finish is long, creamy and complex, with a touch of salinity.

VINTAGE INFORMATION

Budburst occurred in mid-April, close to long-term averages. An advection frost on 28th April caused significant bud damage across all sites, which resulted in delayed vine development and a late flowering. Fortunately, once flowering was completed, a long, warm summer ensued which enabled the grapes to develop nicely. Some excellent quality was found despite overall low yields in 2016. Harvest began later than average, on 12th October, and finished on 24th October.

FOOD PAIRING

Rounded, fresh and elegant, ideal for pairing with white crab, Dover sole, or mussels.

TECHNICAL INFORMATION

GRAPE VARIETIES:	100% Chardonnay
TYPICAL LEES AGEING:	> 60 months
SOILS:	Chalk & Greensand
ALCOHOL (ABV):	12%
ACIDITY:	7.4 g/L
RESIDUAL SUGAR:	9.6 g/L
WINE pH:	3.17