



RIDGEVIEW
ENGLAND

BLANC DE BLANCS 2019 LIMITED RELEASE

Ridgeview's single-vineyard flagship wine;
pure, precise and finely structured.

GRAPE VARIETIES
100% Chardonnay

VINEYARD

100% single-vineyard Chardonnay planted in 1995, 29 years ago, at our iconic home vineyard. Ridgeview Wine Estate is based on clay loam soils, placed on a low seam of paludina limestone. Sloping southwards towards the South Downs Ridge and just eight miles from the sea, we enjoy a cool maritime climate, where the high hills to the south keep the micro-climate comparatively dry and warm during the growing season.

VINTAGE REPORT

2019 was a steady year with no impactful frosts. Flowering was slightly later than in previous years, at the end of June, and from here, the growing season was positive, with grapes reaching good phenolic ripeness while maintaining acidity levels and vines producing a healthy yield. The Ridgeview home vineyard Chardonnay was harvested on 9th October.

WINEMAKING

The best parcels of our single-estate Chardonnay were selected by our Head Winemaker and handpicked. The grapes were gently pressed in whole bunches before fermentation at 18°C - 20°C in stainless steel tanks using specialist sparkling wine yeasts. A selection of base wines went through malolactic conversion, before secondary bottle fermentation in our naturally regulated underground cellars followed by 42 months lees ageing.

ANALYSIS

ABV: 12% | ACIDITY: 7.6g/l
RESIDUAL SUGAR: 5.2g/l | pH: 2.90

TASTING NOTE

A soft golden hue with a pearl-like mousse and aromas of fresh orchard apple, honeysuckle and clementine. A delicate palate with notes of fresh lemon and citrus blossom, delivering an elegant flinty finish with a whisper of salinity.

PAIRINGS

A mouthwatering aperitif wine and a decadent match for fish and chips on the beach.

Oysters – Scallops with Lemon Butter – Fritto Misto

All Ridgeview wines are suitable for vegans and vegetarians.
Contains Sulphites

'Life is for Celebrating'

