

RIDGEVIEW

BLOOMSBURY NV MAGNUM

An impressive, larger-than-life expression of our signature English sparkling wine

GRAPE VARIETIES

48% Chardonnay, 33% Pinot Noir, 19% Pinot Meunier

VINEYARD

Grapes are sourced from our original estate vines, along with carefully selected partner vineyards across Southern England; typically south facing, with free draining slopes, on varied chalk, clay, gravel and sandstone soils. These sites range from between 10-50 metres above sea level, benefitting from a cool, maritime climate.

WINEMAKING

Handpicked grapes are gently pressed in whole bunches, and fermented in stainless steel tanks at 18-20°C, using classic sparkling wine yeasts. A selection of base wines go through malolactic conversion before blending with recent vintages and reserve wines. Secondary bottle fermentation takes place in our naturally regulated underground cellars with average lees ageing of 18 months.

ANALYSIS

ALCOHOL: 12% | ACIDITY: 8.8g/L DOSAGE: 7g/L | PH: 2.98

TASTING NOTE

With a radiant golden hue and a delicate, persistent mousse, it entices from the first sip. A vibrant and inviting bouquet offering aromas of creamy citrus zest and juicy apple, harmoniously intertwined with honeyed brioche undertones on the palate. Elegant now but will evolve beautifully over the years, rewarding those with the patience to cellar it.

PAIRINGS

With its food-friendly profile, pair it with seafood, light poultry, or serve as an aperitif for an unforgettable start to an evening.

Chicken Forestière - Baked Cod Loin - Bruschetta with Burrata

AWARDS

Sommeliers Choice Award Winner 2024: Sparkling Wine of The Year

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





