



RIDGEVIEW

ENGLAND

ROSÉ DE NOIRS 2016

Vintage Quality Classic English Sparkling Wine – Brut PDO

CEPAGE

80% Pinot Noir and 20% Pinot Meunier

Saignée method rosé produced only in the finest years.

TASTING NOTE

Beautiful, elegant rose gold colour. Raspberry notes with a delicate creamy palate of peach, cherry and spice. Full bodied texture and a long lingering finish.



2016 VINTAGE REPORT

Cool start and mixed weather at flowering meant smaller than average yields. Long growing season. Intensified fruit flavours balanced with near perfect sugar and acidity levels.

WINEMAKING

Lees Ageing: Minimum 36 months • Alcohol: 12% • Acidity: 7.1g/l • pH: 3.04 • Dosage: 10g/l

Handpicked followed by whole bunch pressing conducted with respect to the must separation as stipulated by CIVC permitted limits. Alcoholic fermentation with yeast prepared by Institute Œnologique de Champagne.

100% malolactic conversion.
Suitable for vegetarians

SERVING SUGGESTIONS

Pair with smoked salmon canapés. The strawberry aromas and creamy texture will sit perfectly alongside English red berries

RIDGEVIEW

Ridgeview has been crafting classic method wines since 1995. Established near the picturesque village of Ditchling in Sussex, this second-generation family business was crowned the globe's best in the 'International Wine & Spirit Competition' in 2018 and named No. 36 in the 'Top 50 Worlds' Best Vineyards' in 2019.

RIDGEVIEW WINE ESTATE

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