

Digby Fine English

2014

'RESERVE'

Brut | Sussex - England



VEGAN



Stats

Grapes: 62% Chardonnay - 21% Pinot Noir - 17% Pinot Meunier

Vineyard: Hilden Vineyard (Kent) and other vineyards across Sussex, Kent & Hampshire

Vine Age: Average: 15-years-old

Soil Type: Chalk - greensand - clay

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel

Skin Contact: None

Aging: Primary: 9 months in stainless-steel (88%) and used oak (12%) - Secondary: minimum 8 years on lees

Alcohol: 12%

Residual Sugar: 8 g/L

pH: 3.5

Total Acidity: 8 g/L

Total SO2: 100 ppm

Total Production: 1,200 cases

UPC: 5060463800055

Reviews

Vinous | 95 points

About

This is the wine that put Digby on the map as one of the great wines not just of England but of the world as well. The 2010 vintage was named 'Best English Sparkling Wine' at the Champagne & Sparkling Wine World Championships in 2019. The 2014 vintage is made up of Chardonnay, Pinot Noir, and Pinot Meunier grapes from Hampshire (53%), Dorset (35%), Kent (8%), and Sussex (4%). The majority, coming from Hampshire, grows at 360-375 feet above sea level on a SSE oriented slope. This wine has an incredible amount of depth and complexity, not surprising given its eight years on the lees in bottle! It is only made in the best years; this is only the fourth vintage declared, joining 2009, 2010, 2013.

Being Chardonnay based, this wine yearns for air and additional time in bottle. The varieties are kept separate during fermentation in 88% stainless steel and 12% used French oak, with only the Chardonnay lots going through full malolactic fermentation. After assemblage the wine is laid to rest for 96+ months in bottle. It was touched with an eight gram dosage just calming the ripping acid a bit, and then bottled with sulfur and a gentle fining.

Tasting Note

Poised yet plush, Digby's flagship fizz is driven by Chardonnay grown on greensand for energy, impact and extensive aging potential. Vibrant, smoky Pinots and a hint of oak fermentation provide richness, roundness and texture.