

Digby Fine English

2013

'RESERVE'

Brut | Sussex - England



VEGAN



Stats

Grapes: 65% Chardonnay - 25% Pinot Noir - 10% 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 (89%) and oak (11%) -

Secondary: minimum 60 months on lees

Alcohol: 12%

Residual Sugar: 8 g/L

pH: 3.3

Total Acidity: 10.4 g/L

Total SO2:

Total Production: 1667 cases

UPC: 5060463800055

Reviews

Wine Enthusiast | 93 points

Decanter | 92 points

About

This is the wine that put Digby on the map as

Sparkling Wine' at the
Champagne & Sparkling
Wine World
Championships in 2019.

This wine has an
incredible amount of
depth and complexity,
not surprising given its
five years on the lees in
bottle!!! 2010 marked
the first year that
production of sparkling
wine eclipsed its still
counterparts in
England. The 2013
vintage was long and
cool, indicative of the
October 2013 manual
harvest date and the
deep, layered flavors of
the Pinots on the finish.

Being Chardonnay
based, this wine yearns
for air and additional
time in bottle.

Fermented entirely in
stainless steel and with
two-thirds of the wine
completing malolactic
fermentation, this wine
has a generous amount
of breadth and depth.
After assemblage the
wine is laid to rest for
60+ months in bottle. It
was touched with an
eight gram dosage just
calming the ripping acid
(10.4 g/L) a bit.

Tasting Note

A well integrated seam
of acidity meanders
through the layered
palate, reminiscent of
lemon Magnolia flowers