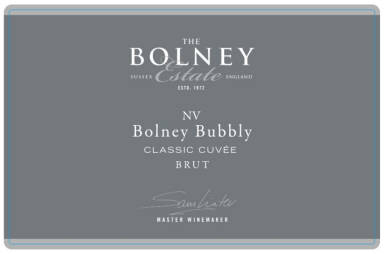

The Bolney Estate

'BOLNEY BUBBLY – CLASSIC CUVÉE'

Brut | *Sussex - England*

VEGAN

Stats

Grapes: 82% Pinot Noir - 12% Chardonnay
Vineyard: The Bolney Estate
Vine Age: 15-years-old
Soil Type: chalk - sandstone
Viticulture: Conventional
Fermentation: Inoculated – stainless-steel (100% whole berry)
Skin Contact: None
Aging: 4 months in stainless-steel followed by 24 months on lees in bottle
Alcohol: 12.5%
Residual Sugar: 4.5 g/L
pH: 3.26
Total Acidity: 6.7 g/L
Total SO2: 77 mg/L
Total Production: 1,167 cases
UPC: 5060135650100

Reviews

Wine Enthusiast | 92 points

About

This is the wine that replaced the originaly 'Bolney Bubbly.' Past iterations of this NV 'classic cuvée' were based on the 'classic' Champagne trio of grapes with Chardonnay at the helm. This version, however, focuses on the Pinot Noir, which makes up 82% of the blend, and provides a delicate, royal fruitiness. Yet the Chardonnay, as always at Bolney, is still the matriarch of the vineyard. Her short temper and high-pitched voice are easily recognizable with laser-like acidity. Pinot Meunier adds a splash of fun, like a court jester. While previous bottlings had a racing acidity above 10 g/L, this bottling is a little more subdued, hovering just under 7 g/L, which called for a lower dosage to reach a pristine balance on the palate. This is a delicious and yet quite sophisticated entry into the Bolney court.

Despite the 'NV' label, this blend consists entirely of the 2018 vintage. The grapes were hand-picked and whole bunch pressed to tank, each vinified separately. Sam made the selection with a vision in mind for drinkability and yet site specificity. The blend was produced with that in mind and put to bottle for secondary fermentation where it gained complexity and breadth on the lees for a minimum of two years. The wines were disgorged on June 24, 2021 and topped with a 4.5 gram per liter dosage. The wine is fun and still very serious.

Tasting Note

A whiff of elderflower and nettle appears on the nose before creamier hints of autolysis and green apple come in. The nettle makes another brief, aromatic appearance while the palate comes together to balance bright, green-apple crispness with mellow, subtly rich yeastiness. The bubbles are fine and soft, the finish is brisk and enlivening. It's a wonderfully harmonious, fresh apéritif style.