



Digby Fine English

2014

'VINTAGE ROSÉ'

Brut Rosé | Sussex - England

Stats

Grapes: 60% Pinot Noir - 30% Chardonnay - 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 — traditional method
Aging: 9 months on the lees in stainless-steel followed by 38 months on the lees in the bottle
Alcohol: 12%
Residual Sugar: 10 g/L
pH: 3.18
Total Acidity: 6.8 g/L
Total SO2: 150 ppm
Total Production: 417 cases
UPC: 5060463800090

Reviews

Decanter | 92 points

About

With a resounding generosity, this 2014 Vintage Rosé is inspired by some of Digby's best Pinot Noir fruit since 2009. Creamy elegance gives way to a gentlemanly richness: we imagine Sir Kenelm Digby savoring a glass while reading a book in his famed library. Years of aging accentuates the power of this fizz, making Digby's rosé a highly versatile companion to food. It is their most rich and complex wine, last made in 2009 – the Pinots have to be just amazing! The 2014 vintage was disgorged in January 2022.

The grapes are all hand-picked and pressed, and 80% goes to tank and 20% (just the reds) go to oak barrels to complete their first fermentation with a carefully selected, neutral yeast strain. All of the batches were put through malolactic fermentation and left to age for 9 months before bottling and secondary fermentation. The wines remained in the bottle for 38 months before disgorgement, and then were topped with a 10 g/L dosage, a bit of sulfur, and a final cork.

Tasting Notes

Creamy, elegant, and bright. This brut rosé has wonderful red fruit notes, and a touch of sweetness backed by hallmark acidity. Lees aging provides a round, bready finish.