



## 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 SO<sub>2</sub>:** 150 ppm  
**Total Production:** 417 cases  
**UPC:** 5060463800090

## Digby Fine English

2014

# 'VINTAGE ROSÉ'

*Brut Rosé | Sussex - England*



VEGAN

## About

With a resounding generosity, this 2014 Vintage Rosé is inspired by 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 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.