

Digby Fine English

2013

BLANC DE BLANCS

Chardonnay | Sussex - England



VEGAN



Stats

Grapes: 100% Chardonnay
Vineyard: 59% Hampshire (Digby's original vineyard) - 41% Dorset Vineyard
Vine Age: 15-18-years-old
Soil Type: Greensand & clay
Viticulture: Conventional
Fermentation: Inoculated - 73% stainless-steel, 27% neutral oak barrels (100% whole bunch)
Skin Contact: None
Aging: 8 years minimum on lees
Alcohol: 12%
pH: 2.99
Total Acidity: 9.2 g/L
Total SO2: 75 ppm
Total Production: 65 cases
UPC: None

Reviews

Vinous | 95 points

About

This is Digby's first ever Blanc de Blancs, made with the top 5% of grapes from Digby's 2013 harvest. It was released after ten years to celebrate a decade of Digby. The grapes come from two vineyards in Hampshire and Dorset, representing Digby's longest-serving vineyard portfolio partners. Since their flagship wine (Reserve Brut) centers on Chardonnay grown on greensand, this pure expression of the grape is a distillation of Digby's raison d'être. It exemplifies the benefit of patience in allowing the razor-like sharpness of English wines to evolve into warmth, depth and satisfaction. After a warm summer and cool autumn, the 2013 harvest was delayed by rain which, happily, meant even deeper concentration in the grapes without over-ripeness. The result for Digby was dazzling acidity matched by intensity of flavor.

Whole cluster fermentation occurred in 73% stainless-steel and 27% neutral oak barrels. The wines were kept in these vessels for several months, going through partial malolactic, before assemblage and bottling. The wines were kept on the lees for a minimum of eight years before disgorging (this batch in March 2025), and then they got a 6.5 g/L dosage and a hit of sulfur before corking.

Tasting Notes

The crystalline structure of this sparkling wine brings delicacy to the richer flavors, which unfurl very gradually on the palate. Citrus notes lead into an intricate maze of pastry, warm spice and minerality.