



## Background

Digby Fine English is England's first négociant sparkling wine house. Co-founders Trevor Clough and Jason Humphries have brought together the very best raw materials, expertise and vision to create this modern British luxury brand of traditional method sparkling wine. The house's charismatic, boundary pushing outlook is a fitting testament to the man who inspired its name, Sir Kenelm Digby. This 17th century English philosopher, theologian, pirate and writer extended his talents to inventing the modern wine bottle. Digby's model is to cultivate long-term relationships with the best Chardonnay, Pinot Meunier, and Pinot Noir growers across English wine country. Plus, in 2022, they acquired their first vineyard, called Hilden, located in Kent. Hilden is planted on Wealden Clay-Sandstone soils, which adds to Digby's diverse portfolio of chalk, greensand and clay, spanning from Kent through to Sussex, Hampshire and Dorset. Winemaking is overseen by mad genius Dermot Sugrue before the final blend is meticulously put together by Trevor.

## Highlights

- 1** Digby Fine English makes traditional method sparkling wine and is England's first négociant sparkling wine house.
- 2** The Chardonnay, Pinot Noir, & Pinot Meunier are sourced from chalk, clay, & sandy soils to create the signature Digby blend.
- 3** The NV wines are made in a brighter apéritif style, while the reserve vintage wines are more structured and complex.

## Wines



### Non-Vintage Wines SRP \$70

- Brut: Their "Tuesday night" aperitif-style sparkling wine.
- Leander Pink: Energetic, elegant yet laid back rosé. Proceeds benefit the Leander Club.

### Vintage Wines SRP \$80-90

- Reserve: The flagship Digby wine. Mostly Chardonnay, aged 5 years on lees.
- Blancs de Blancs: 100% Chardonnay
- Brut Rosé: Creamy elegance gives way to a gentlemanly richness. Mostly Pinot Noir.



## Ethos

Digby's environmental impact is best seen with its packaging. They use 835g Ecova 75cl glass bottles that are 15% lighter than traditional Champagne bottles. They also use eco-friendly foils that generate 80% CO2 less emissions than traditional foils.

## Packaging



Experimental

Traditional

## Press

**94 points**  
Editor's Choice

"...bright, mouthwatering acidity slicing through the gentle toast with a tangy zing of lemon..."

WINE ENTHUSIAST

Digby Brut NV