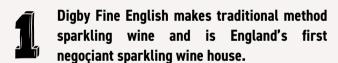
DIGBY FINE ENGLISH

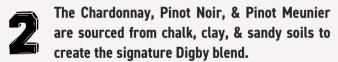
West Sussex - England

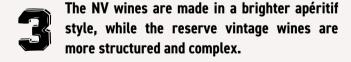
Background

Digby Fine English is England's first négociant sparkling wine house. Cofounders 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.









Wines



Non-Vintage Wines SRP \$65-70

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

Vintage Wines SRP \$76

- Reserve 2013: The flagship Digby wine. Mostly Chardonnay, aged 5 years on lees. Rich & toasty.
- Brut Rosé 2014: 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



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**