



Digby Fine English

2010

'RESERVE'

Brut | 'Reserve' - England



VEGAN

Stats

Grapes: 67% Chardonnay - 33% Pinot Noir

Vineyard: Two sites: 67% Hampshire (Pinot Noir) - 33% Sussex (Chardonnay)

Vine Age: Varied: Average 7-years-old

Soil Type: Predominantly greensand (Sussex and Hampshire) with supporting chalk & clay (Hampshire)

Viticulture: Sustainable & conventional

Fermentation: Inoculated – stainless-steel

Skin Contact: None

Ageing: Primary: 9 months in stainless-steel Secondary: 72 months in bottle

Alcohol: 12.3%

Residual Sugar: 8 g/L

pH: 3.15

Total Acidity: 9 g/L

Total Production: 833 cases

UPC: 5060463800055

Reviews

The Wine Advocate | 90+ points

Wine Enthusiast | 90 points

About

This is the wine that put Digby on the map as one of the great wines not just of England but of the world as well. The prior vintage was named 'Best English Sparkling Wine' at the Champagne & Sparkling Wine World Championships. This wine has an incredible amount of depth and complexity, not surprising given its five years on the lees in bottle!!! 2010 marks the first year that production of sparkling wine eclipsed its still counterparts in England. The vintage was long and cool marked by lower than average ripeness levels but very layered flavors in Chardonnay in particular.

Being Chardonnay based, this wine yearns for air and additional time in bottle. Fermented entirely in stainless steel and with two-thirds of the wine completing malolactic fermentation, this wine has a generous amount of breadth and depth. After assemblage the wine is laid to rest for 72+ months in bottle. It was touched with an eight gram dosage just calming the ripping acid a bit.

Tasting Note

A well integrated seam of acidity meanders through the layered palate, reminiscent of lemon Magnolia flowers descending into lightly poached apples. The long, rumbling finish comes from the the Pinots in the blend which yield brioche and gunpowder characteristics.