



## Digby Fine English

2013

# 'RESERVE'

*Brut | Sussex - England*



VEGAN

### Stats

**Grapes:** 65% Chardonnay - 25% Pinot Noir - 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 – stainless-steel

**Skin Contact:** None

**Aging:** Primary: 9 months in stainless-steel (89%) and oak (11%) -

Secondary: minimum 60 months on lees

**Alcohol:** 12%

**Residual Sugar:** 8 g/L

**pH:** 3.3

**Total Acidity:** 10.4 g/L

**Total SO2:** 100 ppm

**Total Production:** 1667 cases

**UPC:** 5060463800055

### Reviews

Wine Enthusiast | 93 points

Decanter | 92 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 in 2019. This wine has an incredible amount of depth and complexity, not surprising given its five years on the lees in bottle!!! 2010 marked the first year that production of sparkling wine eclipsed its still counterparts in England. The 2013 vintage was long and cool, indicative of the October 2013 manual harvest date and the deep, layered flavors of the Pinots on the finish.

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 60+ months in bottle. It was touched with an eight gram dosage just calming the ripping acid (10.4 g/L) 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 yields brioche characteristics.