



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Roebuck Estate Blanc de Noirs

| | |
|----------------------------------|---------|
| Usual Price | £43.49 |
| Discount Price (inc. VAT) | £39.99 |
| Code | ROEB010 |

Crafted exclusively from handpicked Pinot Noir grapes, the BLANC DE NOIRS 2015 was partially fermented in the finest Burgundian oak barrels and bottle-aged for a minimum of 48 months. A rich, yet beautifully balanced wine with delicate bubbles, a silky texture, and a long, lingering finish. "I was seriously impressed with their 2015 vintage which is rich, intense and yeasty and has mature fruit notes of citrus and baked apples. A very special treat." Will Lyons, The Sunday Times

Tasting Notes:

Baked apples and ripe stone fruits on the palate are layered with complex notes of brioche and toasted almonds, characteristic of a generous bottle-ageing.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|-------------------|--|
| ABV | 12% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | England |
| Region | Sussex |
| Area | West Sussex |
| Type | Sparkling Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Vegan, Vegetarian |
| Vintage | 2015 |
| Style | Brut |
| Body | #REF! |
| Producer | Roebuck Estate |
| Producer Overview | <p>Roebuck's Estate vineyards are located close to the market town of Petworth in West Sussex. Roebuck adopts the approach of using only the finest quality grapes, which they source from a variety of premium Sussex vineyards. The majority of the vineyards are located on chalk, clay, and sandy soils. Once the grapes are perfectly ripe, they are carefully handpicked and transported to the winery. The bunches are then whole bunch pressed and fermented in a mixture of stainless steel and Burgundian oak barrels.</p> |
| Closure Type | Cork |
| Food Matches | Great with seafood |
| Press Comments | Wine GB Silver 2020 |