



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Roebuck Estate Classic Cuvée

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<b>Price</b>	£38.49
<b>Code</b>	ROEB001

New to us, this award winning, fabulous, rich, yet refined White English Sparkling wine, with texture and finesse, is from Roebuck Estates in West Sussex.

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### Tasting Notes:

The wine has an attractive pale lemon colour. There are notes of citrus fruit and baked apples, which are layered with a biscuity richness and delicious hint of hazelnut. The wine has a long and well-balanced finish.

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Specification	
<b>Vinification</b>	The growing season started well in the spring with an early budburst followed by dry, sunny weather in May and June. The vines were able to bask in a long, relatively warm ripening period throughout the summer and autumn months. Picking commenced at the start of October and the grapes benefited from a longer than usual hangtime resulting in an excellent quality harvest.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	England
<b>Region</b>	Sussex
<b>Area</b>	West Sussex
<b>Type</b>	Sparkling Wine
<b>Grape Mix</b>	44% Pinot Noir, 42% Chardonnay, 14% Pinot Meunier
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2018
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Roebuck Estate
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great as an aperitif wine, but also pairs well with Crab linguine, fresh oysters and goat's cheese tart or a range of shellfish dishes.
<b>Press Comments</b>	"Lots of citrus and a floral quality. This would be lovely with a nice bit of sea bream roasted with lemons and olive oil." Henry Jeffreys, BBC Good Food Decanter Silver 2022