



# LANGHAM

WINE ESTATE

## Corallian Classic Cuvée

**Base Vintage:** 2017 90%

**Reserve Wine:** 10%

**Blend:** 62% Chardonnay, 29% Pinot Noir, 9% Pinot Meunier

### **Background**

All fruit for this wine was sourced from our single site in rural Dorset. The Crawthorne vineyard consists of 12 hectares planted to Chardonnay, Pinot Noir and Pinot Meunier and is located on a sheltered south facing slope at 80-100 metres above sea level. The soil consists of a shallow clay loam, containing flint, over deep Cretaceous chalk.

### **Vinification**

The grapes were picked in October 2017 and gently pressed, whole bunch. Press fractions were carefully separated and left to naturally settle for 24 hours. Primary fermentation took place in a combination of stainless steel tanks and used oak barrels, followed by complete malolactic fermentation. Following 7 months of élevage, the final blend was bottled and left to age on lees for a minimum of 18 months. At disgorgement the wine received 2 g/L dosage and was aged for a further 3 to 6 months under cork.

### **Tasting Note**

A pale gold colour with a stream of fine bubbles. Aromas of cut grass, oyster shell and baked apple. The palate has a fine mousse with a saline focus. Stewed apple flavours with an integrated citrus acidity and a long finish. Both fresh and complex.

### **Technical Details**

Alcohol: 12%

pH: 3.3

Total Acidity: 7.8g/l

Dosage: 2g/l

