



LANGHAM

WINE ESTATE

Producers of fine English Sparkling Wines



Blanc de Blanc

Cépage: 100% Chardonnay

Vintage: 2011

The Estate

All Langham Estate wines are made using grapes grown at our single site in rural Dorset. The Crawthorne vineyard consists of 12 hectares planted solely with the classic Champagne varieties – Chardonnay, Pinot noir and Pinot meunier. The site was carefully selected for its south facing slope, which is composed of the same chalk, clay and flint soil as found in the Champagne region. A long growing season and considerate viticulture ensures we harvest the finest grapes possible.

Vinification

The grapes were picked from 24th-31st October 2011 and gently pressed, whole bunch, in a pneumatic press. Press fractions were carefully separated and left to naturally settle for two days. Most of the wine was fermented in used oak barrels with a small portion fermented in stainless steel. Malolactic fermentation was allowed to occur spontaneously with a small amount of malic acid remaining. Following secondary fermentation the wine was aged on yeast lees for 48 months.

Tasting Note

Citrus fruit, freshly baked bread and toasted nut aromas with a complex palate displaying a honeyed richness. All of these components are complimented by a fresh acidity that leads to a long mouth-watering finish.

Awarded a gold medal at both the International Wines and Spirits Competition 2016 and International Wine Challenge 2016.

Technical Details

Alcohol: 12%

pH: 3.08

Total Acidity: 8.2 g/L

Residual Sugar: 12 g/L

