



LANGHAM

WINE ESTATE

Culver Classic Cuvée

Base Vintage: 2017 94%

Reserve Wine: 6%

Blend: 66% Pinot Noir, 24% Pinot Meunier, 10% Chardonnay

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 2.5 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 red apple, plum, strawberry yoghurt and toasted brown bread. The palate has a fine mousse with orchard and stone fruit flavours, zesty acidity and a nice salinity with a long finish. Both fresh and complex.

Technical Details

Alcohol: 12% pH: 3.26
Total Acidity: 8g/l Dosage: 2.5g/l

