

Sparkling White 2022

Grape varieties: Seyval Blanc

Produced using the traditional method and bottle aged for 28 months, Disgorged 18th July 2025.

Tasting notes

Style: Elegant Brut, traditionally made sparkling wine

Colour: Pale Straw

Nose: Hints of Elderflower

Palette: A delicate mousse and vibrant acidity add elegance and energy. A refreshing expression of green apple and bright citrus, lifted by a clean mineral finish.

Wine making

The grapes were hand harvested in 2022 and the juice fermented in stainless steel vats. In 2023 we inoculated the wine with a small amount of yeast to induce the secondary fermentation and bottled. The best Champagnes and Sparkling wines are made by méthode champenoise which requires a secondary fermentation in the bottle. The wine continued to sit on the lees for a further 28 months before being disgorged.

Food notes

Sparkling wine tends to go very well with appetizers. It also goes well with fish and very light meals, and of course as an after-dinner celebration or toast.

Serve chilled.

Vol 11%

