

# **MEOPHAMS RIDGE LANE 2022**

# **GRAPE VARIETIES**

40% PINOT GRIS

30% CHARDONNAY

30% MADELEINE ANGEVINE

# **TASTING NOTES**

A LUXURIOUS AND VIBRANT WHITE WINE CRAFTED FROM CHARDONNAY, PINOT GRIS AND MADELEINE ANGEVINE. PALE GOLD IN COLOUR, WITH AN ALLURING FLORAL CHARACTER OF CITRUS BLOSSOM, WHITE FLOWERS AND A HINT OF GRASSY MEADOWS. ON THE PALATE, LAYERS OF ZESTY LEMON AND RIPE PEACH LEAD TO A MOUTHWATERING STONE FRUIT INTENSITY, BALANCED WITH A MINERAL EDGE. A SOFT AND OPULENT CREAMINESS SUPPORTS THE RACY ACIDITY, RIGHT THROUGH TO A LENGTHY HONEYSUCKLE FINISH.

# **SERVING SUGGESTION**

- LEMON ROAST CHICKEN WITH CHORIZO STUFFING.
- MISO RAMEN WITH CHILI GLAZED SALMON.
- SPICY CLAM & PORK PAELLA.

# **TECHNICAL ANALYSIS**

ALCOHOL (ABV) 13%
RESIDUAL SUGAR 2.9 G/L
TOTAL ACIDITY 7.5 G/L
PH 3.16
UNITS 9.8
VEGAN/VEGETARIAN YES
VOLUME 75CL

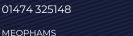
**CLOSURE** SCREW CAP

# **WINEMAKER**

**NICK LANE** 











MEOPHAM VALLEY VINEYARD, MEOPHAM GREEN, WROTHAM RD, MEOPHAM, KENT, DA13 OPY



MEOPHAMVALLEYVINEYARD



# MEOPHAMS UNION RED LIMITED EDITION

# **GRAPE VARIETIES**

38% PINOT NOIR 32% REGENT 15% TRIOMPHE 15% LÉON MILLOT

# **TASTING NOTES**

EXPERTLY CRAFTED FROM PINOT NOIR, TRIOMPHE AND LÉON MILLOT, THIS BLEND HAS BEEN AGED IN OAK BARRELS FOR 9 MONTHS, RESULTING IN A VIBRANT AND SMOOTH RED WINE. DEEP RUBY IN COLOUR, BURSTING WITH AROMAS OF BLACKBERRY, RIPE CHERRIES WITH SUBTLE HINTS OF SPICE AND SMOKINESS. RICH BRAMBLE FRUIT WITH DARK ROASTED COFFEE, LEAD TO A VELVETY MOUTHFEEL, SILKY SOFT TANNINS, PLUMMY FRUITS AND A HINT OF WARMING OAK ON THE FINISH.

# **SERVING SUGGESTION**

- BEEF BOURGUIGNON WITH CELERIAC MASH.
- VENISON SAUSAGE & CHESTNUT STEW.
- CHORIZO, PORK BELLY & CHICKPEA CASSEROLE.

# **TECHNICAL ANALYSIS**

ALCOHOL (ABV) 11.5% **RESIDUAL SUGAR** 2.8 G/L TOTAL ACIDITY 5.7 G/L рΗ 3.4 UNITS 8.6 VEGAN/VEGETARIAN YFS VOLUME 75CL CLOSURE **SCREW CAP** 

# **WINEMAKER**

**NICK LANE** 







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# **MEOPHAMS SIGNATURE SPARKLING BRUT 2019**

# **GRAPE VARIETIES**

100% REICHENSTEINER

# **TASTING NOTES**

AN EXQUISITE AND UNIQUE SPARKLING WINE, CRAFTED FROM 100% REICHENSTEINER GRAPES. WHITE GOLD IN COLOUR, IT EXPRESSES AROMAS OF LIVELY CITRUS AND RIPE GREEN APPLES, WHICH ENTICE YOU INTO A SOFT MOUSSE, BUBBLING WITH STONE FRUITS. A BRIGHT, FRUIT-DRIVEN PALATE WITH A PERSISTENT FRESHNESS OF ENGLISH ORCHARD FRUIT AND ZESTY CITRUS, WHICH MELLOWS TO A SILKY HONEYCOMB FINISH.

#### **SERVING SUGGESTION**

- SEARED SEA SCALLOPS WITH BRAISED LEEKS.
- Braised Chile-spiced short ribs with black beans.
- POTATO CAKES WITH SMOKED SALMON AND CUCUMBER CHAMPAGNE EMULSION.

# **TECHNICAL ANALYSIS**

**PRODUCTION** TRADITIONAL METHOD

**PGI SCHEME** ENGLISH QUALITY SPARKLING WINE

TIME ON LEES 24 MONTHS

DOSAGE 10 G/L
ALCOHOL (ABV) 12%
RESIDUAL SUGAR 10.9 G/L
TOTAL ACIDITY 7.4 G/L
PH 2.9
VEGAN/VEGETARIAN YES

#### **AWARDS**

Glass of Bubbly Awards Silver 2021
International Wine Challenge Bronze 2022
London Wine Competition Silver 2022
Independent English Wines Awards Silver 2022

# **WINEMAKER**

NICK LANE







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# **MEOPHAMS PREMIERE SPARKLING BRUT 2019**

### **GRAPE VARIETIES**

60% CHARDONNAY 40% PINOT NOIR

# **TASTING NOTES**

A CLASSIC BLEND OF CHARDONNAY AND PINOT NOIR THAT EXEMPLIFIES ENGLISH FINESSE AND BALANCE. PALE GOLD WITH A DELICATE MOUSSE, THIS TRADITIONAL METHOD BRUT HAS ALLURING AROMAS OF CRISP RED APPLES, ZESTY CITRUS AND GENTLE FLORAL NOTES. A VIBRANT, PRISTINE PALATE BOASTS CITRUS FRUITS, WITH SAVOURY NOTES OF BRIOCHE AND BAKED APPLE, FOLLOWED BY A SMOOTH ELEGANT FINISH.

#### **SERVING SUGGESTION**

- PRIME LAMB FILLET WITH RED CURRANTS AND THYME.
- SLOW-ROASTED KING SALMON WITH CREAMED CUCUMBERS.
- SAUTÉED DIVER SEA SCALLOPS, APPLE ENDIVE SALAD WITH CITRUS-RAISIN DRESSING.

# **TECHNICAL ANALYSIS**

**PRODUCTION** TRADITIONAL METHOD

PDO SCHEME ENGLISH QUALITY SPARKLING WINE

TIME ON LEES 24 MONTHS

 DOSAGE
 7 G/L

 ALCOHOL (ABV)
 12%

 RESIDUAL SUGAR
 7.1 G/L

 TOTAL ACIDITY
 7.5 G/L

 PH
 2.98

 VEGAN/VEGETARIAN
 YES

# AWARDS

GLASS OF BUBBLY AWARDS SILVER 2021 LONDON WINE COMPETITION SILVER 2022 INDEPENDENT ENGLISH WINES AWARDS SILVER 2022 WINE GB AWARDS SILVER 2022

### **WINEMAKER**

NICK LANE





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