



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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