

GIFFORDS HALL

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Classic Cuvee Suffolk, England.

*"Pinot Blanc really showing
what it can deliver. Serious
stuff for warming Suffolk"*

Featured in the Independent 'Best English Sparkling Wines'

- Three Wine Men 2019
From Oz Clarke
Classic Cuvee 2016

The Vineyard

Situated on an ancient glacial riverbed, our 19-acre vineyard grows upon fertile sandy loam soil over gravel to produce quality grapes, high in natural sugars and acids, which lend themselves particularly well to sparkling and still wines. It's this special terroir which gives our wines their dry flinty quality and delicate floral accents.

The vineyard was planted around 25 years ago and the vines are now in their prime.

Tasting Notes

Our Classic Cuvée is made using the traditional Champagne method and grapes. Hand-selected Pinot Noir, Burgundy clone, and Pinot Blanc make up this vintage, with the base wines barrel fermented in French Limousin oak.

It is not, however, a traditional French Champagne. Its structure has the robust acidity and minerality you would expect; however, this English cousin has depth, distinctive fruit flavours with a delicate floral twist and a biscuit-dry finish.

Pairings

Traditional fish and chips, alongside other smoked, oily fish.

Price £27.50



Size	6x750ml
Vegan	Yes
ABV	12.0%
Varietal	Pinot Noir Pinot Blanc
Colour	White
Vintage	NV
Closure	Cork