

GIFFORDS HALL

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Giffords Hall Madeleine Angevine Suffolk, England.



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

Originally a Loire Valley grape, the Madeleine Angevine clone planted at Giffords Hall is known as Chasselas of the North.

"Aromatic, floral, usually smells like an English garden after a summer shower," was the description recently lent to it by a Master of Wine. Just one of the reasons we champion the grape as one of its biggest U.K. producers.

A light and delicate bouquet with a refreshing burst of zingy lemon on the palate followed by distinctive elderflower. A dry and refreshing still white, offering depth and a smooth minerality but balanced with crisp acidity on the palate.

Pairings

Creamed delicate white meats, or seafood such as lemon sole or mussels.



Size	6x750ml
Vegan	Yes
ABV	11.0%
Varietal	Madeline Angevine
Colour	White
Vintage	2019
Closure	Cork