



ALBURY ESTATE BLANC DE BLANCS 2017

Grape Variety: Chardonnay (52%), Seyval Blanc (48%)

Harvest: Only 5,658 bottles were produced from the 2017 vintage

Maturation: Bottled in March 2018, matured on the lees for 12 months

Technical Information

Alcohol	11.% vol.
Total Acidity	9.8 g/l
Residual Sugar	12 g/l
Free Sulphur Dioxide	11 mg/l
Total Sulphur Dioxide	150 mg/l

Vineyard

Location: Albury, Silent Pool, Surrey, England

History: Planted 2009/10, 13 acres, 21,000 vines, clay on chalk
Situated in the Surrey Hills AONB on the south face of the North Downs

Viticulture: All the grapes are hand-picked from a single vineyard

Organic/Biodynamic: The vines are certified Organic and Biodynamic



Tasting Notes & Food Match

This Chardonnay and Seyval Blanc based sparkling wine is quintessentially English; an English garden in a glass! Aromas of freshly picked pears, apples, garden herbs and a touch of gooseberry that's accentuated on the palate, accompanied by a slight floral character that lingers on the finish.

Ideal for drinking on its own, but with enough crisp acidity to pair well with foods such as smoked fish, a cheese starter (try a goat's cheese salad) or garden picnic.

Other Points of Interest

Albury Estate is the Surrey home of the Duke of Northumberland and is situated in an Area of Outstanding Natural Beauty. Our still rosé wine was served on the Royal Barge as part of the Queens Diamond Jubilee celebrations.

Albury wines have won international awards and have been featured on the wine lists of several Michelin starred establishments including Le Manoir Aux Quat'Saisons, The Hand and Flowers, The Black Swan at Oldstead, Chez Bruce in Wandsworth, Sorrel in Dorking and The Clock House in Ripley.

Albury Vineyard was voted Producer of the Year in the 2016 and 2018 Surrey Life Food & Drink Awards.