



# ALBURY ESTATE BLANC DE BLANCS NV (2021)

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**Grape Variety:** Chardonnay (63%), Seyval Blanc (37%)

**Harvest:** Only 4,100 bottles were produced primarily from the 2021 vintage

**Maturation:** Bottled in March 2022, matured on the lees for 18 months

## Technical Information

Alcohol	11.62% vol.
Total Acidity	8.3 g/l
Residual Sugar	6.9 g/l
Free Sulphur Dioxide	24 mg/l
Total Sulphur Dioxide	102 mg/l

## Vineyard

**Location:** Albury, Silent Pool, Surrey, England. Situated in the Surrey Hills AONB on the south face of the North Downs. The soil is clay on chalk.

**History:** 2009/10 - 21,000 vines planted on 12 acres, a further 17,000 vines planted on 8 acres in 2021.

**Viticulture:** All the grapes are hand-picked. Some grapes from Lansdowne, Longwells and Redfold vineyards were also used for this vintage.



## 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 Queen's Diamond Jubilee celebrations. Albury wines have won international awards and have been featured on the wine lists of several Michelin starred establishments.

