



BALFOUR

HUSH HEATH ESTATE

KENT - ENGLAND

VINTAGE COLLECTION

Blanc de Noirs 2018





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**The newest addition to our vintage collection,
made from the superb 2018 vintage.**

Our 'Kentish' Blanc de Noirs is a wine of yin and yang. The traditional ripe Blanc de Noir flavours of red apple and blackcurrant combine with linear citrus and oyster shell characteristics noticeable in all of Balfour's vintage wines. The result is a wine of wonderful tension, vibrancy and complexity.

As with all our vintage sparkling wines, the wine does not go through malolactic fermentation. The malic acid providing backbone and freshness to balance the ripe red fruit characteristics. Disgorged in small 500 bottle batches.



THE WINE

Varieties: 75% Pinot Noir,
25% Pinot Meunier.

Alcohol: 12% abv

Dosage: 12 g/l

pH: 3.02

Titrateable Acidity: 8.3g/l

TERROIR

Region: Weald, Kent,
South East England.

Vineyard: Various

Soil Type: a combination of clay
and Kentish ragstone, a hard grey
limestone found exclusively in Kent.

THE VINTAGE

For English growers, 2018 is
something of a watershed
moment. A perfect storm of warm
and dry conditions at flowering, a

consistently temperate summer
and a balmy Indian summer which
carried through harvest, led to a
crop load unheard of in England
and of a quality which confounded
many who felt the vines were
overburdened. A vintage when
English wine came of age.

TASTING NOTES

Appearance: A pale peach
hue and copper highlights.

Nose: Tangerine and lime with
blackcurrant bud undertone.

Palate: The tangerine zest leads
seamlessly onto the palate. A
wonderfully intense fruit flavour.
A rich and complex finish of
oyster shell and lemon.

Winemaker's Food Pairing:

The perfect companion for roast
duck, or try with a meaty fish.