

Balfour Blanc de Noirs 2020
Tasting Note

Our 'Kentish' Balfour Blanc de Noirs is a wine of yin and yang. The traditional ripe Blanc de Noirs 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.

Instead, our winemaker preserves the malic acid to give this wine an exceptional backbone of zesty, citrus fruit.

The wine is then disgorged in small batches, to individually age as part of our small batch winemaking philosophy.

**BALFOUR
WINERY**
KENT-ENGLAND



Balfour Blanc De
Noirs 2020
TASTING NOTES

TECHNICAL INFO

Varieties

90% Pinot Noir, 10% Pinot Meunier.

ABV

12%

Titratable Acidity

6.1 g/l

pH

3.0

Dosage

8 g/l

Region

Weald, Kent, South East England.

Vineyard

45% Eight Acre
18% Middle Strackney Wood
14% Oast House Meadow
13% Scripps
10% Foxwood

Soil Type

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

The vintage

2020 welcomed the sunniest spring since records began, followed by one of the warmest summers. Our Balfour and Scripps vineyards produced exceptional fruit resulting in a wine of extraordinary quality. Our 2020 vintage boasts richness, opulence, and roundness, with delightful autolytic hints. This is a vintage for the ages.

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.

Winemakers' food pairing

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