

# Classic Cuvée Brut

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
COUCLA	Court Garden	United Kingdom	Sussex
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
52% Chardonnay, 38% Pinot Noir, 10% Pinot Meunier	12%	No	Cork



## *Background & Sustainability*

Court Garden was established in 2005 on the south facing slopes of the South Downs. The family run estate extends to 17 acres with Pinot Noir, Chardonnay and Pinot Meunier vines aged between 10 and 20 years. With its chalky soil and maritime climate, Sussex has become a prime sparkling winemaking region to rival those in Champagne.

Beyond the 17 acres of vines, owners Hugo and Howard Corney grow and maintain the remaining 183 acres to wildflower meadows, woodland and areas for grazing. This promotes biodiversity within the local area. They are self described low intervention wines and all vines are proudly tended to and harvested by hand.

## *Winemaking*

From harvest to production, the grapes travel less than a third of a mile through the vineyard to the winery. Made using the traditional method, grapes are picked when the sugar levels are lower and acidity is higher. Grapes are pressed in whole bunches and undergo its first fermentation before being blended and bottled for its second fermentation. Wine is aged on the lees for 4.5 years before riddling and disgorging. A dosage is added to balance the acidity before being released.

## *Tasting & Pairing*

Hints of peach, pineapple, greengage and toated nuts on the nose with an elegant mousse. Well balanced with a nice freshness and long finish.

Excellent as an aperitif on its own, or with seafood and canapes.

## *Extra Information*

Vegan, Vegetarian

Residual sugar: 9.0 g/l