

# Court Garden

## Classic Cuvée Brut

### ABV

12%

### Capsule

Cork

### Code

COUCLA

### Region and Country

Sussex, England

### Grapes

52% Chardonnay, 38% Pinot Noir, 10% Pinot Meunier

## Producer

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Established in 2005 and owned by father and son Howard and Hugo Corney.

## Climate, viticulture, winemaking

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Located 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.

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 Notes

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

## Good to know

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Howard and Hugo 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.

Vegetarian and vegan friendly.