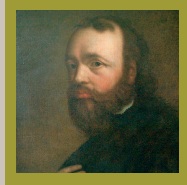


# 2013 VINTAGE RESERVE BRUT



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ELEGANT, ASSURED AND, WE LIKE TO THINK ALLURING, DIGBY'S FLAGSHIP FIZZ EMBODIES THE MARVELLOUS AGEING POTENTIAL OF GRAPES GROWN ON ENGLAND'S WORLD-CLASS TERROIR. A PROLIFIC TROPHY WINNER, THIS 2013 EDITION WAS NAMED 'SUPREME CHAMPION' AT THE 2023 WINEGB AWARDS.



## THE DIGBY TOAST

To past and present,  
To modesty and refinement,  
To foibles and follies,  
To courage and curiosity,  
To adventure and abandon,  
To science and satire,  
To bishops and brigands,  
To green and pleasant,  
To England.

BLEND:	65% Chardonnay 25% Pinot Noir 10% Pinot Meunier
DOSAGE:	8g/L
ALCOHOL:	12%
TOTAL ACIDITY:	10.4g/L
pH:	3.3
MALOLACTIC FERMENTATION:	Partial
VINEYARD LOCATIONS:	Sussex & Hampshire (lead) Dorset & Kent (supporting)
SOIL TYPES:	Greensand (lead) Chalk & clay (supporting)
1ST FERMENTATION:	89% stainless steel 11% oak
TIME ON LEES:	5 years (minimum)
VINTAGES DECLARED	2009, 2010, 2013, 2014, 2018



## NOTES FROM TREVOR CLOUGH, CEO & HEAD BLENDER

"I only declare a vintage when Chardonnay, particularly that grown on greensand, shows the taut power and structure required for long ageing. Pristine yet sophisticated, it combines the energy of all special vintages with the 2013 harvest's unique concentration."

**ROLE IN DIGBY FAMILY:** High-achieving firstborn

**BEST DAY OF THE WEEK TO ENJOY ON:** Thursday

**BEST CUISINE TO PAIR WITH:** Japanese

**ARCHITECTURAL INSPIRATION:** The Shard, London



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