

2013 VINTAGE RESERVE BRUT



DIGBY

FINE ENGLISH

2013 VINTAGE RESERVE
BRUT

750ml

2013 VINTAGE RESERVE BRUT

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



55-57 HIGH STREET, ARUNDEL, WEST SUSSEX BN18 9AJ
DIGBY-FINE-ENGLISH.COM
@DIGBYFINEENGLISH



DIGBY
FINE ENGLISH