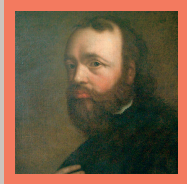


2018 VINTAGE ROSÉ BRUT



2018 VINTAGE ROSÉ BRUT

DOMINATED BY THE RED GRAPES FROM THE DEBUT HARVEST OF DIGBY'S HILDEN VINEYARD IN KENT, THIS EDITION OF OUR VINTAGE ROSÉ STYLE COMBINES SUMPTUOUSLY FULL FRUIT FLAVOURS WITH NOTABLE FRESHNESS - ROBUST YET REFINED. WITH ROSÉ VINTAGES ONLY OCCASIONALLY DECLARED AT DIGBY, EACH ONE IS SPECIAL - AND THIS ONE EVEN MORE SO.



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:	58% Pinot Noir 22% Pinot Meunier 20% Chardonnay
DOSAGE:	8g/L
ALCOHOL:	12%
TOTAL ACIDITY:	7g/L
pH:	3.06
MALOLACTIC FERMENTATION:	None
VINEYARD LOCATIONS:	Kent (lead) Sussex & Dorset (supporting)
SOIL TYPES:	Clay (lead) Greensand (supporting)
1ST FERMENTATION:	97% stainless steel 3% oak
TIME ON LEES:	4 years (minimum)
VINTAGES DECLARED	2009, 2014, 2018



NOTES FROM TREVOR CLOUGH, CEO & HEAD BLENDER

"Planted on Wealden clay, the Hilden fruit is rare and powerful. I think of these grapes like a Hollywood starlet, whose first performance gets them nominated for an Oscar! We liked these grapes so much, we bought the vineyard for ourselves and Hilden is now a precious part of the Digby family."

ROLE IN DIGBY FAMILY: Food-obsessed best friend

BEST DAY OF THE WEEK TO ENJOY ON: Saturday

BEST CUISINE TO PAIR WITH: Cantonese

ARCHITECTURAL INSPIRATION: Royal Crescent, Bath



NEW RELEASE

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