

# 2018 VINTAGE ROSÉ BRUT



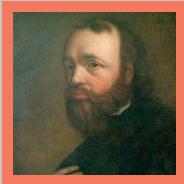
DIGBY  
FINE ENGLISH

2018 VINTAGE ROSÉ  
BRUT

PRODUCT OF ENGLAND  
Traditional English sparkling wine  
Prosecco, Pinot Noir, Chardonnay

# 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 9A  
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