

NON VINTAGE BRUT



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OUR "BECAUSE IT'S TUESDAY!" WINE IS A BLEND FOR ADVENTURE, FUN AND FROLICS. PINOT NOIR TAKES THE LEAD IN THIS MORE RELAXED RENDITION OF OUR HOUSE STYLE, SUPPORTED BY PLUMMY PINOT MEUNIER AND RICH, AGED CHARDONNAY.



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:	40% Pinot Noir 35% Chardonnay 25% Pinot Meunier
DOSAGE:	8g/L
ALCOHOL:	12%
TOTAL ACIDITY:	9.5g/L
pH:	3.3
MALOLACTIC FERMENTATION:	Full
VINEYARD LOCATIONS:	Sussex & Hampshire
SOIL TYPES:	Greensand & chalk
1ST FERMENTATION:	94% stainless steel 6% oak
RESERVE WINES	20%
TIME ON LEES:	24 months (minimum)



NOTES FROM TREVOR CLOUGH, CEO & HEAD BLENDER

"This is the bold yet charming jester of the Digby gang. With Pinot Noir at its core providing a round, rich, open heart, it forms a perfect contrast with our flagship blend, the Vintage Reserve Brut, which is centred on taut, mineral-driven Chardonnay."

ROLE IN DIGBY FAMILY: Cheeky younger sibling

BEST DAY OF THE WEEK TO ENJOY ON: Tuesday

BEST CUISINE TO ENJOY WITH: American

ARCHITECTURAL INSPIRATION: The Gherkin, London



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