

Forty Hall Vineyards Sparkling Brut Organic 2018



Region

If you have never tried an English wine before – well now is your opportunity. The vineyards of England are generally located in the warmer southern counties where the milder influences of the gulf stream have an important effect, as our northern hemisphere vineyards need a longer cooler growing season than in Europe to produce top quality grapes. More than 500 vineyards are in production across the UK and bottled annual sales has reached 3 million bottles, with Chardonnay, Pinot Noir and Bacchus the most planted varieties.

Producer

Forty Hall Vineyard is an exciting social enterprise which has established a 10 acre organic vineyard in north London. Run and managed by local people, the vineyard is the first commercial scale vineyard in London since the middle ages. Situated on Capel Manor College's Forty Hall Farm, they are certified organic and dedicated to demonstrating environmentally sustainable farming and vine-growing practices.

Tasting Notes

Traditional method English sparkling wine, produced from a single estate at Forty Hall Vineyard in London. A fresh and vibrant sparkling wine made from the traditional Champagne varietals; Chardonnay, Pinot Noir and Pinot Meunier. Beautifully balanced with notes of ripe apples, lemon and an autolytic brioche character on the finish.

Food

Perfect as an aperitif or alongside a british staple - fish & chips!

Technical Information

Country	United Kingdom
Region	England
Grape(s)	Chardonnay (45%) Pinot Noir (44%) Pinot Meunier (11%)
Type	White
Style	Not Set
Oaked Style	Not Set
Body Style	Light bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry
Alcohol Content	11.5%
Closure Style	Cork
Organic/Biodynamic	Organic
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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