

DIGBY[®]

FINE ENGLISH

2014 VINTAGE ROSÉ BRUT



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WITH A RESOUNDING GENEROSITY, THIS 2014 VINTAGE ROSÉ IS INSPIRED BY DIGBY'S BEST PINOT NOIR FRUIT SINCE 2009.

CREAMY ELEGANCE GIVES WAY TO A GENTLEMANLY RICHNESS: WE IMAGINE SIR KENELM DIGBY SAVOURING A GLASS WHILE READING A BOOK IN HIS FAMED LIBRARY. YEARS OF AGEING ACCENTUATES THE POWER OF THIS FIZZ, MAKING DIGBY'S ROSÉ A HIGHLY VERSATILE COMPANION TO FOOD, EQUALLY IDEAL WITH DELICATELY ROASTED BEEF, SMOKED SALMON OR A RICH DESSERT.

Technical Elements

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| BLEND | 60% Pinot Noir 10% Pinot Meunier 30% Chardonnay |
| DOSAGE | 10g/l |
| ALCOHOL | 12% |
| TOTAL ACIDITY | 6.8g/l |
| pH | 3.18 |
| METHOD | Traditional method, PDO |
| MALOLACTIC FERMENTATION | Full |
| VEGAN & VEGETARIAN | Yes |
| LEAD VINEYARD LOCATIONS | Sussex & Hampshire |
| SUPPORTING VINEYARD LOCATIONS | Dorset & Kent |
| LEAD SOIL TYPE | Greensand |
| SUPPORTING SOIL TYPES | Chalk and clay |
| 1ST FERMENTATION: STAINLESS STEEL | 80% |
| 1ST FERMENTATION: OAK | 20% (red wine) |
| RESERVE WINES | 0% |
| TIME ON LEES IN BOTTLE | Min. 30 months |
| TIME ON CORK | Min. 4 months |




TREVOR CLOUGH
DIGBY'S CEO & HEAD-BLENDER



"Our most rich and complex wine, and the rarest - so far I've declared a rosé vintage about every five years. Pinot Noir grown on greensand lies at the heart of this style, lending it a more masculine undertone and umami heart which is the key to this wine's food friendliness.

To Past And Present!"

Courage & Curiosity Elements

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| MOST FAMOUS RESTAURANT LISTING | Hakkasan (London, New York) |
| MOST FAMOUS RETAIL LISTING | Fortnum & Mason (London) |
| DAY OF THE WEEK MOST APPROPRIATE TO ENJOY | Saturday |
| BEST CUISINE TO ENJOY WITH | Cantonese  |
| ROLE IN DIGBY FAMILY | Hairy-chested, foodie brother |
| ARCHITECTURAL INSPIRATION | Royal Crescent, Bath |
| OUR FAVOURITE MOMENT | 2017 wine pairing dinner at Coworth Park |
| BEST FOOD PAIRING EVER | Rose veal & morel mushrooms, Coworth Park |



WWW.DIGBY-FINE-ENGLISH.COM



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