

# DIGBY<sup>®</sup>

FINE ENGLISH

2010 VINTAGE RESERVE BRUT



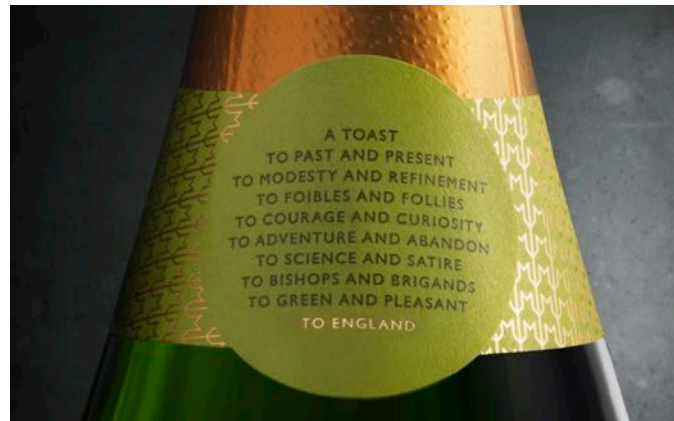
# 2010 VINTAGE RESERVE BRUT

OUR GOLD MEDAL AND TROPHY-WINNING FLAGSHIP WINE.

OUTSCORED DOM PÉRIGNON 2009 AND KRUG IN A BLIND TASTING HOSTED BY STEVEN SPURRIER AT 67 PALL MALL. CHARDONNAY GROWN ON GREENSAND PROVIDES THE CORE FOR LONG AGEING, SUPPORTED BY THE RICHNESS OF THE PINOTS.

## Technical Elements

|  |   |
|--|---|
| <b>BLEND</b>                             | 65% Chardonnay<br>18% Pinot Noir<br>17% Pinot Meunier |
| <b>DOSAGE</b>                            | 8g/l  |
| <b>ALCOHOL</b>                           | 12%   |
| <b>TOTAL ACIDITY</b>                     | 10.4g/l   |
| <b>pH</b>                                | 3.3   |
| <b>METHOD</b>                            | Traditional method, PDO                               |
| <b>MALOLACTIC FERMENTATION</b>           | Full  |
| <b>VEGAN &amp; VEGETARIAN</b>            | Yes   |
| <b>LEAD VINEYARD LOCATIONS</b>           | Sussex & Hampshire                                    |
| <b>SUPPORTING VINEYARD LOCATIONS</b>     | Dorset & Kent   |
| <b>LEAD SOIL TYPE</b>                    | Greensand   |
| <b>SUPPORTING SOIL TYPE</b>              | Chalk and clay  |
| <b>1ST FERMENTATION: STAINLESS STEEL</b> | 100%  |
| <b>1ST FERMENTATION: OAK</b>             | 0%  |
| <b>RESERVE WINES</b>                     | 0%  |
| <b>TIME ON LEES IN BOTTLE</b>            | Min. 36 months  |
| <b>TIME ON CORK</b>                      | Min. 12 months  |



**TREVOR CLOUGH**  
DIGBY'S CEO & HEAD-BLENDER




"I declare a vintage and make this style when Chardonnay, particularly that grown on greensand, shows taut power and the structure for long ageing. 2010 has proven to be a slow-maturing, pristine example of English excellence. A well integrated seam of acidity draws the sipper through these layers of flavour, reminiscent of lemon Magnolia flowers descending into lightly poached apples. The long, rumbling finish comes from the the Pinots in the blend which yield brioche and gunpowder characteristics.

To green and pleasant!



## Courage & Curiosity Elements

|  |  |
|--|--|
| <b>MOST FAMOUS RESTAURANT LISTING</b>            | Alinea (Chicago), Fat Duck (Bray)  |
| <b>MOST FAMOUS RETAIL LISTING</b>                | Selfridges (London)  |
| <b>DAY OF THE WEEK MOST APPROPRIATE TO ENJOY</b> | Thursday   |
| <b>BEST CUISINE TO ENJOY WITH</b>                | Japanese  |
| <b>ROLE IN DIGY FAMILY</b>                       | First-born brother   |
| <b>ARCHITECTURAL INSPIRATION</b>                 | The Shard, the UK's tallest building with its iconic linear shape                            |
| <b>OUR FAVOURITE MOMENT</b>                      | 2019 in Arundel, Sussex, while launching our long-dreamed-of Tasting Room                    |
| <b>BEST FOOD PAIRING EVER</b>                    | Tuna & seaweed canapé, Claridges   |



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