



DIGBY[®]

FINE ENGLISH

NON VINTAGE BRUT

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OUR "BECAUSE IT'S TUESDAY" WINE! IT'S A BLEND FOR LOVE, ADVENTURE AND FUN.

PINOT NOIR TAKES THE LEAD IN THIS MORE RELAXED RENDITION OF OUR HOUSE STYLE, SUPPORTED BY PLUMMY PINOT MEUNIER AND RICH, AGED CHARDONNAY



Technical Elements

BLEND	40% Pinot Noir 25% Pinot Meunier 35% Chardonnay
DOSAGE	12g/l
ALCOHOL	12%
TOTAL ACIDITY	9.5g/l
pH	3.3
METHOD	Traditional method, PDO
MALOLACTIC FERMENTATION	Full
VEGAN & VEGETARIAN	Yes
LEAD VINEYARD LOCATIONS	Dorset & Kent
SUPPORTING VINEYARD LOCATIONS	Sussex & Hampshire
LEAD SOIL TYPE	Chalk & clay
SUPPORTING SOIL TYPE	Greensand
1ST FERMENTATION: STAINLESS STEEL	94%
1ST FERMENTATION: OAK	6%
RESERVE WINES	20%
TIME ON LEES IN BOTTLE	Min. 24 months
TIME ON CORK	Min. 6 months



TREVOR CLOUGH
DIGBY'S CEO & HEAD-BLENDER



"Our Non Vintage Brut is a gloriously more relaxed rendition of our racy yet sophisticated house style, with Pinot Noir at its core that provides a round, rich, open heart. This style forms a perfect contrast with our flagship blend, the Vintage Reserve Brut with its taut, mineral-driven Chardonnay at the core. Our Non Vintage Brut may be more of an all-rounder, but make no mistake: each bottle is made with passion to our Fine English standard, to represent the best of our brand and of England to the world of fizz enthusiasts.

To adventure and abandon!"



Courage & Curiosity Elements

MOST FAMOUS RESTAURANT LISTING	Hand & Flowers (Marlow)
MOST FAMOUS RETAIL LISTING	Flatiron Wines (New York)
DAY OF THE WEEK MOST APPROPRIATE TO ENJOY	Tuesday
BEST CUISINE TO ENJOY WITH	American
ROLE IN DIGBY FAMILY	Cheeky youngest baby brother
ARCHITECTURAL INSPIRATION	The Gherkin by star architect Sir Norman Foster with its tall yet curvy shape
OUR FAVOURITE MOMENT	On 19th May 2018 toasting Harry & Meghan at the British Embassy in DC
BEST FOOD PAIRING EVER	Roasted carrot with truffles, Coworth Park



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VISIT OUR TASTING ROOM
BY TRAIN OR CAR
55-57 HIGH ST
ARUNDEL, WEST SUSSEX