

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

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

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



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