CACHET WINE

Roebuck Estates Rosé de Noirs



Code ROEB005

The latest addition to the Roebuck collection of vintage sparkling wines, ithas been bottle-aged for a minimum of 48 months giving the wine additional richness, depth and complexity.

Tasting Notes:

Delicate rose-pink in colour with fragrant aromas of ripe strawberries, raspberries and white peach. An expressive palate displaying deliciously ripe notes of red berry fruits, honeysuckle and a hint of almond. Beautifully balanced with a bright seam of acidity, a fine persistent mousse and a long, yet elegant length

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Specification	
Vinification	The fruit destined for this sparkling rosé is whole-bunch pressed and partially fermented in the finest French oak barrels followed by a generous period of lees-ageing in bottle for a minimum of 36 months. A splash of Pinot Précoce is added prior to release imparting an attractive rose pink hue and ripe red fruit characteristics on this sparkling wine.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Type	Sparkling Wine
Grape Mix	79% Pinot Noir, 19% Pinot Meunier, 2% Pinot Précoce
Genres	Sparkling, Vegan, Vegetarian
Vintage	2019
Style	Brut
Body	Refined, elegant and refreshing
Producer	Roebuck Estates
Producer Overview	Roebuck Estates vineyards are located close to the market town of Petworth in West Sussex. Roebuck adopts the approach of using only the finest quality grapes, which they source from a variety of premium Sussex vineyards. The majority of the vineyards are located on chalk, clay, and sandy soils. Once the grapes are perfectly ripe, they are carefully handpicked and transported to the winery. The bunches are then whole bunch pressed and fermented in a mixture of stainless steel and Burgundian oak barrels.
Closure Type	Cork
Food Matches	Langoustines, smoked salmon or delicious with red berry desserts.
Press Comments	16 points, Jancisrobinson.com: “Floral fragrance floats like a cashmere scarf over mouth-filling doughnut-peach and pink-grapefruit sappiness. Strawberry chalk dust. Lovely ripeness softening the impact of firm, linear acidity. Tiny bubbles stitching lace through the wine. Real integrity and harmony. The next day the wine was even better, holding its fruit beautifully, with almost casual grace. This would be so good with a tissue-thin slice of jamón ibérico!"