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Ambriel (Redfold Vineyards)

Owner: Charles and Wendy Outhwaite

Country: England

Region: West Sussex

Founded: 2007

Annual Production: 4,000 cs

Description: Charles and Wendy Outhwaite left high-powered London careers to launch Ambriel on 25 vineyard acres of fast draining Greensand soils in bucolic West Sussex in the heart of England's exploding wine country. Critical acclaim followed the release of their first sparkling wines, and Ambriel has quickly established itself as an industry leader and reference point English wine.

Wine Notes – Ambriel Blanc de Blancs 2010

The Blanc de Blancs 2010 is Ambriel's *tete de cuvee*, made from the best of the estate's Chardonnay grapes, grown on sustainably-farmed, Burgundian-rootstock vines planted in the quick-draining Greensand soils of West Sussex. The 2010 vintage was characterized by cool weather and a late harvest. The grapes were hand-harvested, 100% whole-cluster pressed and then fermented entirely in temperature-controlled stainless steel to preserve the freshness and fruit. Primary fermentation occurred over a two-week period in late October/early November 2010. The wine was aged for seven months in tank, then bottled in May 2011 and underwent secondary fermentation over the following summer months. After additional seven years+ of lees aging, the bottles were disgorged in early 2019. The result is a gorgeous wine that has rapidly become a benchmark English sparkler, garnering extensive critical acclaim on both sides of the Atlantic. It is one of Wine Enthusiast's highest scoring English sparklers on the market.



- 95 points / EDITOR'S CHOICE



- Gold Medal (2018)

Technical Specifications

Varietal Composition:	100% Chardonnay (2010 vintage)
Vineyard Region:	West Sussex
Vine Age / Aspect:	3 years on average, south-facing vines
Production Volume:	340 cases
Soil Types:	Quick-draining greensand soils
Wine-Making / Vinification:	Hand-harvest, sustainably farmed, 100% whole-cluster pressed, each grape clone separately vinified and blind-blended Primary fermentation using select yeast in 100% stainless steel Eight years total lees aging, disgorgement early 2019 Gently filtered and fined
Alcohol / Volume:	11.0%
Residual Sugar:	7.0 g/L
Total Acidity:	10.8 g/L

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Both ripe and tart red-apple notions perfume the nose against a subtle backdrop of yeasty richness. On the palate, a fine mousse disperses these flavors and adds the most subtle hint of honey to them. This is classy and restrained, rich but toned, tart but moreish with its sustained note of pure freshness. This wonderful rendition of really fine English fizz has a lasting finish. This will continue developing. Drink now–2025

95 points / EDITOR'S CHOICE (November 2018)



This is sheer class, being gloriously citrusy and toasty, teasingly complex and blessed with the gentlest of mousses and longest of finishes. My goodness it's good!



Mature malty, nutty notes underpin a baked apple fruit. dry and spicy with remarkable power