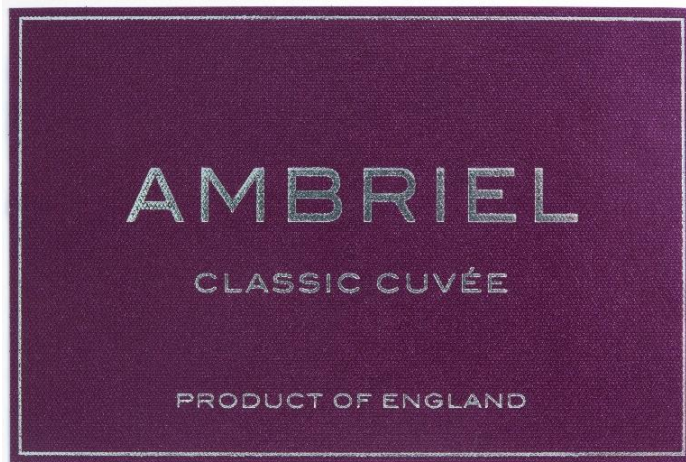


# the wine trust

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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 – Classic Cuvée NV (2019 Disgorgement)

Ambriel's entry level sparkling wine is the Classic Cuvée, made from a traditional cepage of Chardonnay, Pinot Noir and Pinot Meunier. The blend is made entirely from south-facing, hand-harvested, estate-grown grapes (using Burgundian rootstock to emphasize quality) from the estate's sustainably-farmed vineyards. The blend primarily consists of 2014 vintage wine, but also includes 10% reserve from the 2012 and 2013 vintages. The grapes were 100% whole-cluster pressed and then fermented entirely in stainless steel to preserve the freshness and fruit. Primary fermentation occurred over a few weeks in late October/early November 2014. The wines were bottled in April 2015 and underwent secondary fermentation over the following summer months. After additional four years of lees aging, the bottles were disgorged in early 2019. The result is a gorgeous wine with a fine effervescence, an inviting nose of peach and melon and red apple on the palate culminating in a zippy, crisp finish.



- 94 points (November 2018)



- 92 points (2019)

## Technical Specifications

<b>Varietal Composition:</b>	75% Chardonnay, 20% Pinot Noir, 5% Pinot Meunier (90% 2014)
<b>Vineyard Region:</b>	West Sussex
<b>Vine Age / Aspect:</b>	6 years on average, south-facing vines
<b>Production Volume:</b>	1,100 cases
<b>Soil Types:</b>	Quick-draining Greensand soils
<b>Wine-Making / Vinification:</b>	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 Five years total lees aging, disgorgement early 2019 Gently filtered and fined
<b>Alcohol / Volume:</b>	11.0%
<b>Residual Sugar:</b>	8.5 g/L
<b>Total Acidity:</b>	9.6 g/L

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Wet stone and rounded yeast define the nose. The palate conveys a picture of utter harmony: the finest fizz conveys pure lemon freshness that sets off the creamy autolytic notes to perfection. This is grown up and serious, offering glimpses of both tart and ripe apple freshness and lasting appeal with its long fresh finish. It's pure class.

**94 points**



Baked apple and brioche on the nose, with concentrated baked apple palate. Hints of strawberry and rhubarb, with lots of energy.

**92 points**