

# Charmat



FLINT

VINEYARD

Code: 13302 Variety: 35% Solaris, with 25% Bacchus, 25% Sauvignon Blanc, 15% Pinot Noir Alcohol: 12% Residual Sugar: 7g/l Titratable Acidity: 9.8g/l

#### Vinification:

A unique wine made with a blend of sustainably grown, aromatic varieties that require minimal intervention in the vineyard. The grapes were pressed under nitrogen to retain their delicate flavours, with a proportion fermented in neutral oak to add complexity.

Secondary fermentation was completed in tank, making it one of the first of its kind produced in England.

Vegan friendly. Gluten free. Allergens: Contains Sulphites

#### Vineyard:

Fruit was mostly sourced from our partner vineyards in Mulbarton. With a proportion of Bacchus and Pinot Noir from our nearby site in Hedenham.

#### **Tasting Notes:**

This vibrant sparkling white is full of fresh lemon and pear. A crisp palate of melon and green apple lead to a bright finish, making it the perfect aperitif.





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flintvineyard.com Produced by Bevtech Ltd, RH17 5AH, UK for Flint Vineyard, NR35 2AH, UK

