

GUSBOURNE BRUT RESERVE



Chardonnay, Pinot Noir & Pinot Meunier. Exhibiting an attractive bronze, golden hue and a full-bodied mousse, this wine has a rich, developed nose reflecting the beautifully ripe fruit of the vintage. Aromas of brioche, praline and butterscotch from extensive lees ageing are gracefully blended with the soft red fruit character. The palate is rich and round with a honeyed texture giving way to strawberries, ripe English apples and a satisfyingly long citrus finish.

The original Gusbourne Estate in Appledore, Kent dates back to 1410. In 2004, Andrew Weeber took over the estate with a clear vision and a single goal: to create English sparkling wines that would stand up alongside the finest offerings from across the globe. A deep respect for nature, an uncompromising quest for quality and a fastidious approach to detail would be at the heart of everything they do - from the way they grow their grapes to the way they age their wines.

Gusbourne vineyards are planted with the classic Champagne varieties of Chardonnay, Pinot Noir and Pinot Meunier. All of the grapes used are sourced solely from their vineyards. The grapes are handpicked and only the highest quality grapes are brought into the winery, where they are gently pressed in whole bunches to yield only the best juice. The grapes are then fermented in thermo-regulated stainless steel tanks and a selection of oak barrels. The distinct terroir and exceptionally mild microclimates of the surroundings add their own depth and complexity to the wines, and the combination of site, soil and hard work is reflected in every bottle. Once bottled, the wines are stacked by hand in the cellar before beginning a period of prolonged lees ageing. Extended time on the lees is essential for adding depth, and their wines spend a minimum of 36 months in the process. Once disgorged, extended cork aging further enhances complexity.

A combination of the best age-old traditions with modern technology and cutting-edge equipment allows them to sit comfortably between old and new world winemaking. Respect for the vineyards, the fruit and the natural elements involved in winemaking means that their approach favors minimal intervention. They consider themselves as custodians who guide the grapes through the winemaking process. Along the way, they do whatever they can to ensure the very best results.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

GUSBOURNE BRUT RESERVE

Chardonnay, Pinot Noir & Pinot Meunier.
Aromas of fruit, brioche, praline &
butterscotch; rich & round; flavors of
strawberries & apples; long citrus finish.

Shelf Talker:



GUSBOURNE BRUT RESERVE

Chardonnay, Pinot Noir & Pinot Meunier. Exhibiting an attractive bronze, golden hue & a full-bodied mousse, this wine has a rich, developed nose reflecting the beautifully ripe fruit of the vintage.

Aromas of brioche, praline & butterscotch from extensive lees ageing are gracefully blended with the soft red fruit character. The palate is rich & round with a honeyed texture giving way to strawberries, ripe apples & a satisfyingly long citrus finish.

AN EASTERLY WINE SELECTION