YOTES COURT
VINEYARD



CHACUN POUR SOI 2020

For our first vintage Blanc de Noirs we selected vines from a very fertile block in the far South-West corner of the vineyard. These vines were chosen for their spicy profile and subtle tannins adding weight and body to this sophisticated wine. Crafted by a local, independent winemaker this Traditional Method English sparkling wine spent 31 months on lees and is a limited edition release.

Susannah Ricci, owner of Yotes Court Vineyard, named this wine after her six-time Grade 1 winning chaser who retired in July 2023.

Sustainable Wines of Great Britain (SWGB) certified and suitable for Vegans.

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TASTING NOTE & FOOD PAIRING

Aromas of fresh-from-the-oven bread crust from 3 years on lees are complemented by the lifted red fruit profile from Pinot Noir dominated by wild raspberry and crunchy red apple. A structured wine with a fragrant finish.

The obvious choice for toasts and celebrations, but also enjoy the freshness and bubbles with a lobster risotto, or open a bottle as a decadant companion to traditional fish and chips.

VITICULTURE

VINEYARD:	Fine wine clone 459 Pinot Noir on 3309 rootstock was selected for our first Blanc de Noirs. The location of these vines, in very fertile soil, results in vigorous canopy growth which must be carefully managed in a warm growing season like 2020, to ensure the vine's effort goes into ripening grapes not producing leaves. The vines were heavily leaf-plucked by hand post-flowering and green crop-thinned pre-veraison.
SOIL:	Block 13 in the lower part of the vineyard with silty clay loam integrated with broken ragstone which increases drainage.
HARVEST:	Grapes hand picked on 29th September 2020 into small crates to eliminate juice oxidation and delivered to the winery a mile away for pressing within hours.

WINEMAKING

PROCESSING & FERMENTATION:	100% Pinot Noir grapes were whole bunch pressed with the 75% free run and 25% 2nd press fraction separated into different stainless steel tanks, inoculated with IOC Fresh Rose yeast and fermented to a dry base wine. It was racked off prior to undergoing 100% malolactic fermentation. The two base wines were then blended, cold stabilised & filtered prior to tirage and bottling for 2nd fermentation. Stored on lees in a temperature-controlled cellar for 31 months, and disgorged on 29th September 2023.
BOTTLING DATE:	26th February 2021
WINEMAKER:	Scott Gebbie and Nick Lane
PRODUCED & BOTTLED BY:	Mereworth Wines Ltd. ME18 5JD and Defined Wine Ltd. CT4 5HL, UK

ANALYSIS

GRAPE VARIETY:	100% Pinot Noir from Yotes Court Vineyard ME18 5JT, UK
ALCOHOL:	12.96%
TITRATABLE ACIDITY:	7.3g/l
PH:	3.09
RESIDUAL SUGAR:	6.7g/l

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