



HOUSE OF TOWNEND

Roebuck Estate Rare Expressions No.96 2014

Price	£85.49
Code	ROEB030

Roebuck Rare Expressions range is a special collection of limited-edition vintage sparkling wines that showcase the finest expression of a particular place, grape variety or moment in time. Only 1600 bottles of this decadent sparkling wine have been produced, and each bottle has an individual bottling number, highlighting just how rare it is and making every bottle extra special. Crafted from the finest fruit grown in the 2014 growing season, Rare Expressions No.96 is a wine that has been generously aged in bottle for 96 months on lees before release. A beautiful expression of the vintage in which it was made.

Tasting Notes:

A rich, yet beautifully balanced wine, deep golden in colour. Delightful notes of baked apples, honey and a biscuity richness, layered with hints of toasted walnuts and candied citrus peel. Delicate bubbles, and a velvety texture leading to a long-lingering finish.





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Specification	
Vinification	Carefully selected bunches of Chardonnay, Pinot Noir and Pinot Meunier grapes were harvested by hand and gently whole bunch pressed. Produced according to the traditional method, a small proportion of this wine was partially fermented in aged Burgundian oak barrels followed by a generous period of lees-ageing in bottle for 96 months.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Sussex
Area	West Sussex
Type	Sparkling Wine
Grape Mix	Chardonnay, Pinot Noir and Pinot Meunier
Vintage	2014
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Roebuck Estate
Producer Overview	Roebuck's Estate vineyards are located close to the market town of Petworth in West Sussex. Roebuck adopts the approach of using only the finest quality grapes, which they source from a variety of premium Sussex vineyards. The majority of the vineyards are located on chalk, clay, and sandy soils. Once the grapes are perfectly ripe, they are carefully handpicked and transported to the winery. The bunches are then whole bunch pressed and fermented in a mixture of stainless steel and Burgundian oak barrels.
Closure Type	Cork