



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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# Roebuck Estate Rosé de Noirs

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**Usual Price** £38.99

**Discount Price (inc. VAT)** £33.99

**Code** ROEB005

The latest addition to the Roebuck collection of vintage sparkling wines, it has been bottle-aged for a minimum of 48 months giving the wine additional richness, depth and complexity.

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#### Tasting Notes:

Delicate rose-pink in colour with fragrant aromas of ripe strawberries, raspberries and white peach. An expressive palate displaying deliciously ripe notes of red berry fruits, honeysuckle and a hint of almond. Beautifully balanced with a bright seam of acidity, a fine persistent mousse and a long, yet elegant length

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Specification	
<b>Vinification</b>	The fruit destined for this sparkling rosé is whole-bunch pressed and partially fermented in the finest French oak barrels followed by a generous period of lees-ageing in bottle for a minimum of 36 months. A splash of Pinot Précoce is added prior to release imparting an attractive rose pink hue and ripe red fruit characteristics on this sparkling wine.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	England
<b>Region</b>	Sussex
<b>Area</b>	West Sussex
<b>Type</b>	Sparkling Wine
<b>Grape Mix</b>	79% Pinot Noir, 19% Pinot Meunier, 2% Pinot Précoce
<b>Genres</b>	Sparkling, Vegan, Vegetarian
<b>Vintage</b>	2019
<b>Style</b>	Brut
<b>Body</b>	Refined, elegant and refreshing
<b>Producer</b>	Roebuck Estate
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Langoustines, smoked salmon or delicious with red berry desserts.
<b>Press Comments</b>	16 points, Jancisrobinson.com: "Floral fragrance floats like a cashmere scarf over mouth-filling doughnut-peach and pink-grapefruit sappiness. Strawberry chalk dust. Lovely ripeness softening the impact of firm, linear acidity. Tiny bubbles stitching lace through the wine. Real integrity and harmony. The next day the wine was even better, holding its fruit beautifully, with almost casual grace. This would be so good with a tissue-thin slice of jamón ibérico!"