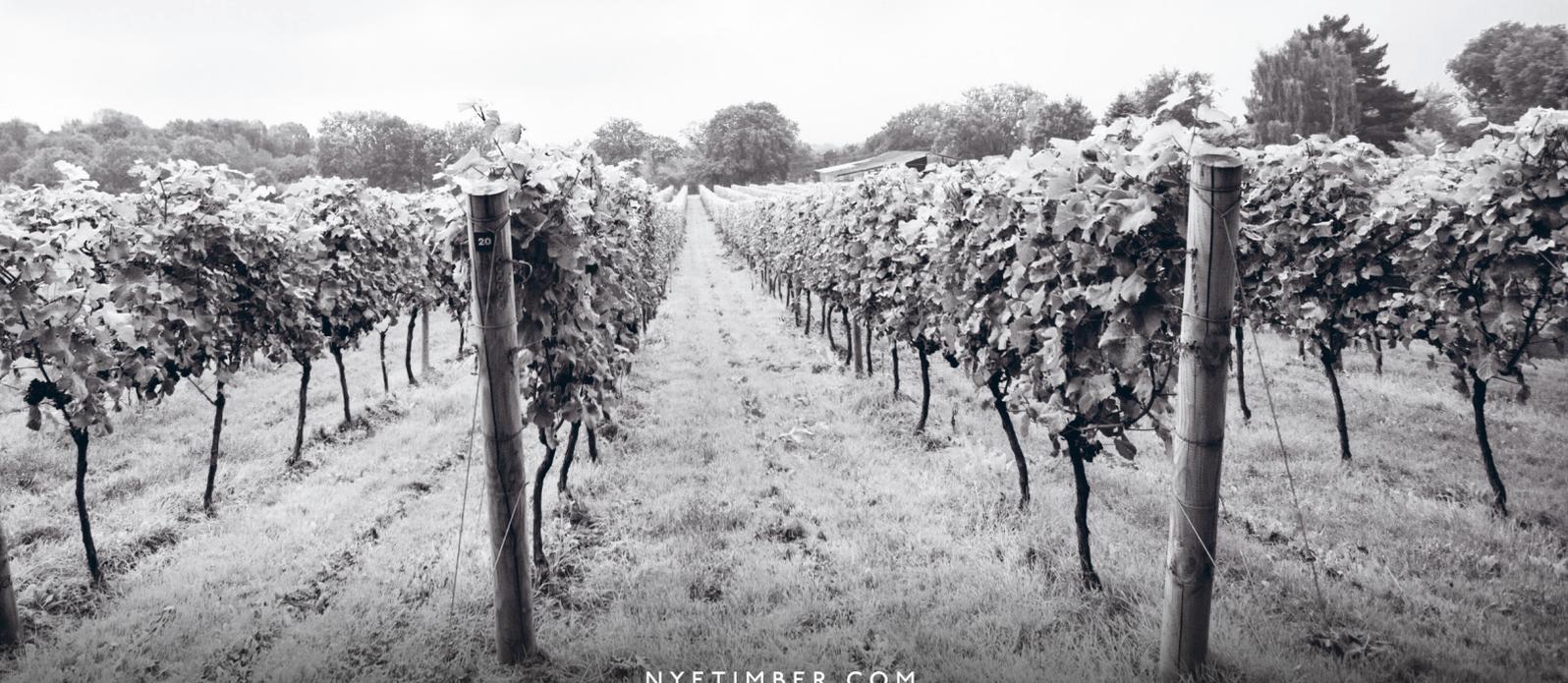




FOR OVER 25 YEARS NYETIMBER HAS
HAD A SINGLE AIM: TO MAKE THE FINEST
ENGLISH SPARKLING WINE, ONE TO
RIVAL THE VERY BEST IN THE WORLD,
INCLUDING CHAMPAGNE.

A TRUE PIONEER, NYETIMBER WAS THE FIRST PRODUCER OF
ENGLISH SPARKLING WINE TO EXCLUSIVELY GROW THE THREE
CELEBRATED GRAPE VARIETIES: PINOT NOIR, PINOT MEUNIER
AND CHARDONNAY.

NYETIMBER IS MADE FROM ONE HUNDRED PERCENT
ESTATE-GROWN GRAPES AND IS REGARDED AS ENGLAND'S
FINEST SPARKLING WINE. OWNER AND CHIEF EXECUTIVE
ERIC HEEREMA AND WINEMAKER CHERIE SPRIGGS ARE
COMMITTED TO PRODUCING WINES OF EXCEPTIONAL QUALITY.



NYETIMBER

PRODUCT OF ENGLAND

BLANC
DE BLANCS
2010

VINEYARD

Nyetimber uses only its own grapes from its own vineyards, each of which was deliberately selected to be south-facing with either sandy or chalk soils. All Nyetimber vineyards are located in the lee of the South Downs which affords them shelter from the coastal winds. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis.

VINTAGE INFORMATION

Temperatures in the early part of the 2010 growing season were slightly lower than average, but that coincided with much drier weather as well. Flowering proceeded in excellent conditions in late June and early July with hot and dry weather producing a large, even crop. Despite some cool and wet periods in August, the advancement gained in the early part of the season enabled a slow, gradual ripening and produced fine, delicate flavours in the berries.

TASTING NOTES

Lovely pale gold in colour with a fine bead - this Blanc de Blancs is the essence of pure Chardonnay. The aromas and flavours are in perfect harmony, beginning with a delicate floral and citrus entry followed by subtle vanilla and toast arriving at the end. A long and complex finish makes this a wine to be savoured.

VINTAGE	2010
GRAPE VARIETY	100% CHARDONNAY
REGION	WEST SUSSEX
WINEMAKER	CHERIE SPRIGGS
ALCOHOL (ABV)	12.0%
ACIDITY	8.5 G/L
RESIDUAL SUGAR	10.0 G/L
WINE PH	3.0

