

Nyetimber

Nyetimber's first prestige rosé from an exceptional vintage, crafted only from the finest estate parcels and released after long lees and under-cork ageing, delivering depth with filigree finesse.

1086 Prestige Cuvée Rosé 2010

Sussex, United Kingdom



Alcohol :12,00 %

Composition: 75% Pinot Noir, 25% Chardonnay

Region and Vineyards

Nyetimber farms estate vineyards across **West Sussex**, Hampshire and Kent, focusing on free-draining **chalk and greensand** slopes that mirror the geological rhythm of the South Downs. The cool maritime climate tempers ripeness and preserves acidity, while south-facing exposures and careful canopy work coax full flavour development at moderate potential alcohol. Vines are exclusively **Chardonnay, Pinot Noir and Pinot Meunier**, with hand harvest ensuring pristine fruit selection and gentle pressing for sparkling wine purity.

For 1086 Rosé 2010, Nyetimber selected their most expressive Pinot-forward parcels—principally from West Sussex greensand—valued for red-berry perfume and finely etched structure. Parcel-by-parcel vinification keeps vineyard identities discrete before a rigorous blending, allowing the team to weave layers of redcurrant, wild strawberry and subtle florals over a **chalk-tinged** backbone that defines the estate style.

Winemaking

1086 Rosé 2010 is a **traditional-method** sparkling wine drawn from **75% Pinot Noir and 25% Chardonnay**. Primary fermentations were conducted in stainless steel to protect delicacy and site expression. After tirage in **May 2011**, the wine matured **around five years on lees**, building creamy autolytic notes (brioche, pastry cream) and fine, persistent mousse before **disgorgement in June 2016**.

Dosage was set at **8 g/L** to balance the wine's racy English acidity; final alcohol sits at **12%**. Following disgorgement, bottles rested further **under cork** prior to the late-2018 release, allowing the red-fruit core to knit with savoury and spice complexity while maintaining the wine's crystalline line and impressive length.

Tasting Notes

- **Color:** Pale copper-salmon with onion-skin glints and a persistent, fine bead.
- **Aroma:** Wild strawberry, redcurrant and rose petal layered with blood orange zest, almond pastry, gingerbread, and a whisper of Earl Grey.
- **Palate:** Sleek and chalk-textured; red-berry purity meets brioche and patisserie tones. Brisk acidity and pinpoint mousse drive a long, savoury-tinged finish with delicate spice and saline lift.

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Did you know?

"1086" references the year the Nyetimber estate is first recorded in the **Domesday Book**. The estate later passed through the hands of **Henry VIII**—a historical arc that Nyetimber celebrates by reserving 1086 for the rare vintages that best express time, place and patient craftsmanship.

Wine Pairing Ideas

- **Tea-smoked salmon with crème fraîche:** The wine's citrus-red-berry brightness cuts smoke and richness; autolytic notes echo the dairy creaminess.
- **Duck breast with cherry glaze:** Pinot-led red fruit mirrors the glaze while chalky structure and acidity refresh each bite.
- **Porchetta with fennel pollen:** Subtle spice on the palate complements fennel aromatics; buoyant acidity cleanses the palate.
- **Goat's cheese and beetroot tart:** Berry tones resonate with beetroot; saline snap and fine mousse balance the tart's sweetness and tang.

Robert Parker (RP) : 92 Points (2010)

Disgorged in June 2016 with eight grams per liter dosage, the 2010 1086 Vintage Rosé is showing well, unwinding in the glass with a youthfully reticent bouquet of dried flowers and delicate hints of red berries and gingerbread. On the palate, the wine is medium to full-bodied, tight-knit and chalky, with fine-boned phenolic structure, racy acids and a nicely defined finish. Like its white counterpart from the 2009 vintage, it's impressively complete, but the 2010 Rosé is a bit more introverted and needs a bit of time in the cellar to blossom.