

With 8 years on lees, this 2015 cuvée reveals a complex and autolytic profile that rivals top-tier Champagnes, while maintaining its own distinct saline English identity.



VYETIMBER

Alcohol: 12,00 %

Composition: 100% Chardonnay

Blanc de Blancs 2015

Sussex, United Kingdom

Region and Vineyards

The 2015 Blanc de Blancs comes from Nyetimber's chalk- and flint-rich vineyards in West Sussex and Hampshire. These soils are geologically similar to those in Champagne, lending a pronounced minerality and taut acidity to the Chardonnay grapes. The cool, maritime climate of southern England ensures slow ripening, preserving freshness and enhancing aromatic precision.

Nyetimber exclusively uses estate-grown fruit across its 170 hectares, divided into eight distinct sites. This careful selection enables precise terroir expression in each cuvée. The south-facing slopes and low yields further contribute to the elegance and definition of the Blanc de Blancs style.

Winemaking

Crafted exclusively from Chardonnay, the 2015 Blanc de Blancs underwent secondary fermentation in bottle following the traditional method. It then spent 96 months (8 years) aging on lees, an exceptionally long period even by prestige cuvée standards. This extensive autolysis enhances the wine's textural refinement and complexity.

The wine presents with a residual sugar of 9.7 g/L, classifying it as Brut, and has 8 g/L of total acidity, a figure that reflects the wine's bright tension and long aging potential. The alcohol level is a balanced 12%, underscoring its finesse and moderate ripeness.

Tasting Notes

- **Color:** Bright straw with a luminous clarity and refined effervescence.
- Aroma: Complex and expressive, featuring brioche, toasted hazelnut, lemon curd, and chalk dust. A rich autolytic character dominates, supported by subtle floral and citrus nuances.
- Palate: The mousse is energetic yet silky, delivering flavors of green apple, white peach, and almond pastry. Saline and sapid, the wine finishes with remarkable aromatic persistence and a mineral edge.







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Did you know?

The Blanc de Blancs 2015 was served by **Queen Elizabeth II** at her Golden Wedding Anniversary celebrations, solidifying Nyetimber's status as a flagship of English sparkling wine. Owner Eric Heerema, who took over in 2006, envisions the estate's legacy not in vintages but in **generations**.

Wine Pairing Ideas

- **Scallops with Jerusalem artichoke purée** Echoes the wine's saline minerality while enhancing its creamy texture.
- Pan-seared pike-perch with grilled endive A fine match for the wine's bracing acidity and depth.
- **Chalky English cheeses** Complements the wine's mineral and autolytic profile with similar textural qualities.



Robert Parker (RP): 89 Points (2013)

The 2013 Blanc de Blancs offers up a delicate bouquet of confectioners sugar, honey and crisp yellow orchard fruit, complemented by subtly reductive hints of shrimp shell and iodine. Medium to full-bodied, racy and precise, it's fine-boned but penetrating. The 2013 is a charming, comparatively immediate Blanc de Blancs from Nyetimber.



