Nyetimber

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.

Blanc de Blancs 2015

Sussex, United Kingdom

Alcohol :12,00 %

Composition: 100% Chardonnay

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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Blanc de Blancs 2015

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.