



Nyetimber

From England's chalk-and-greensand South Downs, this pure-Chardonnay cuvée captures cool-climate tension—lively acidity, citrus brightness and a salted-brioche finish—refined by extended lees ageing for depth and poise.



Blanc de Blancs 2016

Sussex, United Kingdom

Region and Vineyards

Southern England's **South Downs** run west-east through West Sussex and Hampshire, a landscape underpinned by ancient **chalk** interleaved with free-draining **greensand**. This geology mirrors Champagne's famed strata and is prized for Chardonnay, lending finesse, mineral line and naturally high acidity. The proximity to the Channel tempers extremes yet preserves a distinctly cool, maritime climate, lengthening ripening and preserving delicacy.

Nyetimber farms estate parcels across West Sussex and Hampshire, selecting the best-performing Chardonnay blocks for Blanc de Blancs. Aspect and shelter matter: valleys and gentle slopes protect from coastal winds while capturing sunlight. Climate change has nudged growing-season temperatures upward, helping consistent ripening, but the style remains defined by **precision**, orchard-fruit purity and that signature "English acidity," with low to moderate alcohol and a fine, taut structure.

Winemaking

Blanc de Blancs is Nyetimber's original style: **100% Chardonnay**, hand-picked, whole-bunch pressed and fermented with the traditional method. Base wines are raised chiefly in stainless steel to protect fruit clarity; parcels are blended for balance and typicity. The 2016—crafted from a single harvest—underwent extended lees ageing in bottle to build texture and autolytic complexity (brioche, shortcrust, clotted-cream nuances) while retaining linear drive.

Dosage for the cuvée sits in the brut window (around 10 g/L), aligned with the house's fresh, incisive profile; acidity is typically **high** in this terroir, with ABV near 12%. Full malolactic conversion is generally employed at Nyetimber to harmonise the brisk natural acids without dulling definition, and bottles receive additional time under cork pre-release for integration and length.

Alcohol :12,00 %

Composition: 100% Chardonnay



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Blanc de Blancs 2016

Tasting Notes

- **Color:** Pale gold with a very fine, persistent mousse.
- **Aroma:** Lemon curd, greengage and green apple layered with clotted cream, shortcrust pastry and a flinty mineral note; hints of chamomile and sea breeze.
- **Palate:** Taut citrus and gooseberry brightness over a creamy mid-palate; chalk-tinged texture, delicate autolysis (brioche, biscuit), brisk acidity and a long, **saline** finish.

Did you know?

Blanc de Blancs was **Nyetimber's first wine** in the early 1990s—and in 2025 the **2016 Magnum** became the first non-Champagne ever to win the International Wine Challenge Champion Sparkling Trophy, a watershed moment for English fizz.

Wine Pairing Ideas

- **Dover sole meunière:** The wine's lemon-salt edge and fine mousse lift the butter and fresh herbs, while chalky acidity refreshes after each bite.
- **White crab with lemon mayonnaise:** Sweet, delicate crab meets citrus-zest purity and subtle brioche, echoing the wine's creamy autolytic notes.
- **Mussels marinière:** Briny liquor mirrors the wine's saline finish; acidity slices through cream while aromatics complement shallot and parsley.
- **Goat's cheese tart:** High acidity and mineral drive cut richness; pastry resonates with the wine's pastry tones.



Robert Parker (RP) : 92 Points (2016)

2016 is undoubtedly a success at Nyetimber, the ripeness and the body of this small, frost-affected vintage filling out the naturally delicate style without disrupting it. This 2016 Blanc de Blancs is accordingly one of the strongest blanc de blancs I have tasted here, helped along by a slightly longer lees-aging period than the cuvée normally boasts (as well as the seemingly slightly broader character that the Chardonnay from greensand soils, heavily featured here, brings to this cuvée). Lemon jam, sweet almond and pear tart flavors are framed in some salty-butter richness, with a little citrus-peel grip adding a subtle sense of substance. There's an understated density to the fruit here, which plays long and fine through a balanced, friendly dosage and integrated acidity.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM