

RESERVE BLEND RB|23 ROSÉ

Exton Park Vineyard, Hampshire, England

extonparkvineyard.com

First planted in 2003, Exton Park was founded by Malcolm Isaac MBE, the pioneer of the UK salad industry. It was his vision to establish one of the leading English sparkling wine producers in a Hampshire valley that he had been farming for decades. To do this, Malcolm knew he needed the very best ingredients.

DETAILS OF PRODUCTION

The Exton Park RB23 Rosé is our best-selling wine, and the house pour of multiple Michelin starred restaurants.

Exton Park sits in the rolling chalk hills of Hampshire. We hand-harvest grapes from our single vineyard, pressing plot by plot before storing in our library of reserve wines. Our winemaker selects from this archive, creating our unique Reserve Blends. 60 acres of Hampshire, bottled. 70% Pinot Noir and 30% Pinot Meunier.

TASTING NOTES

The two black grape varieties are pressed slowly and gently to draw out the distinctive colour and flavours. The result is a delicate, dry Rosé with a balanced floral character and complex notes of white peach and red berries.

HOW TO SERVE

Well-balanced and complex, this subtly fruity sparkling wine is delicious with cured meats, shellfish or fresh fruit desserts, or as a show-stealing aperitif.

“Our Rosé is a reflection of the synergy between our vineyard and the special way we craft and blend our wine. Refreshing and elegant.”



WINEMAKER

Corinne Seely

VINTAGE

NV

STYLE

Sparkling Rosé

BLEND OF GRAPES

Pinot Noir 70%

Pinot Meunier 30%

ALCOHOL

11.5%

DOSAGE

9.5GL

