



FOX & FOX THE ELIZABETHAN BLANC DE BLANCS

SKU: SPFFTE

This sensational English traditional method fizz is a very special limited release of only 1,700 bottles to mark the jubilee

A blend of Dijon clone Chardonnay and Pinot Gris from two parcels, sheltered by woodland on their windward side, the Pinot Gris on slightly sandier soils and the Chardonnay on the deeper clays. The vines sit at 85 metres above sea level on a perfectly gently sloping South-East facing slope. Long-aged for 7 years on lees and disgorged in January 2022, with just 7.5 g/l dosage.

A glorious traditional-method sparkler, which offers up seductive notes of white peach, citrus blossom, shortbread and toast. The palate is beautifully judged with great depth and breadth from the extended ageing yet retaining poise and freshness and a fine lingering mousse.

Fox & Fox is a multi-award winning boutique grower-producer of English sparkling wines, cultivating 30 acres of classic varieties. Their vineyards sit either side of the ancient hilltop village of Mayfield, amongst the rolling hills, woodlands and deep-cut ghylls of the Sussex High Weald. Jonica and Gerard Fox have been growing vines since 2004 and producing wine since 2009.

In 2010, they expanded from their first Hobdens vineyard site to the second larger Lakestreet vineyard, whilst remaining true to their first love: making limited quantities of high quality sparkling wines with a unique English twist.

The climate here is similar to Champagne, allowing for a long, even ripening season. The two vineyards lie on a combination of ancient clay, shale and sandstone. Here Pinot Noir, Pinot Meunier, Chardonnay and Pinot Gris are grown from medium-yielding Burgundy clones, trained on a double-Guyot trellising system. The vineyard is worked rigorously by hand with great attention paid to minimising spraying and maximising canopy

management and vine nutrition.

