



ROEBUCK ESTATES BLANC DE NOIRS

SKU: SPREBDN

Roebuck Estates is a relatively young but ambitious English producer, with vineyard sites strategically planted across the rolling landscapes of Sussex. Their approach combines meticulous vineyard management with traditional Champagne techniques to produce long-lived, characterful sparkling wines. For the Blanc de Noirs, only the finest Pinot Noir grapes are selected and gently pressed. The base wine undergoes fermentation in stainless steel, with a portion aged in old Burgundian oak for added texture and nuance. Secondary fermentation in bottle is followed by extended lees ageing—typically over 36 months—resulting in complexity and finely integrated mousse. Disgorgement is carried out with a low dosage to preserve purity and drive.

