



EXCEEDINGLY FINE ENGLISH SPARKLING

GUSBOURNE

KENT • ENGLAND

Andrew Weeber *Proprietor*, Charlie Holland *Winemaker*

The original Gusbourne Estate dates back to 1410. In 2004 Andrew Weeber purchased this quaint Kent property west of Calais across the Channel with a lofty goal: to create the finest wines in the world. A deep respect for nature and an uncompromising quest for quality through a fastidious approach to details is at the heart of everything here. The vineyards, planted in 2004 are predominantly Burgundian clones. This shouldn't be as surprising as it probably is to most Americans, since Pinot Noir is the second most planted grape variety in England, accounting for about a quarter of all plantings.



A combination of the best age-old traditions with modern technology and cutting-edge equipment allows Gusbourne to sit comfortably between old and new worlds, while at the same time bringing exacting viticultural standards. Respect for the vineyards, the fruit, and all manner of nature has evolved into an approach of minimal intervention. In 2010 the debut vintages of Gusbourne Brut 2006 & Blanc de Blanc 2006 were released to critical acclaim, and the Estate has since consistently produced thrilling, character-driven wines of exceptional quality that easily compete with those of the world's finest sparkling regions.

In terroir, Gusbourne Estate is a low lying Coastal escarpment with 152 acres of vines planted 16-115 feet above sea level. The prevailing soil type here is a clay loam over clay and sandstone. The West Sussex vineyards comprise 80 acres on low, coastal escarpments on chalk and flint soils.



GUSBOURNE BRUT RESERVE

Pinot Noir (53%), Chardonnay (40%), and Pinot Meunier (7%) fermented in temp-controlled stainless with a minor share fermented in older oak barrels for complexity. 36 months on lees. *"With Brut Reserve our goal is a wine that is both approachable and balanced. With each vintage we aim to create a classic blend of the three varieties. This gives a 'backbone' of Chardonnay acting as the structural component, Pinot Noir brings body and depth and finally Pinot Meunier which adds floral and additional fruity notes to the wine."*

WE on 2014: 93pts "A very subtle nose gives hints of ripe yellow apple and a gentle creaminess. Lively but fine fizz on the palate brings out more of the vivid enlivening freshness, now with nuances of green apple and ripe lemon pitched against a gently autolytic background of shortbread. With its long dry lemony finish this is all about subtlety, freshness and restrained elegance. Lovely now but it will evolve. Drink though 2025."

GUSBOURNE BLANC DE BLANCS

The Estate's flagship bottling of 100% hand-selected (predominantly Burgundian clone) estate Chardonnay. The wine sees at least 42 months on lees with 6 months on cork before release. *"Our Blanc de Blancs is the truest expression of our terroir. We select the finest lots of Chardonnay, exhibiting natural minerality, ensuring that the wine has both the finesse and elegance that one would expect in this style, but also the requisite qualities for extended ageing. ... Our intent is to create pure elegance."*

Parker's WA on the 2013: 91pts "The palate is fresh, quick out of the blocks with Granny Smith apples and fresh lime. This feels brisk and lively, an English sparkler with commendable weight and very good persistence. You can feel this Blanc de Blancs tingling long after its slate-like finish."

GUSBOURNE ROSÉ

100% estate whole-bunch pressed Pinot Noir (54%), Pinot Meunier (32%) and Chardonnay (14%), aged 26 months on lees. Primary fermentation in temp-controlled stainless, with a dollop of barrel-aged red wine blended before secondary fermentation. 2015 Gusbourne Rosé: *"Delicate pink in appearance, with soft summer berries and floral notes on the nose. The palate shows bright red fruits, driven by ripe strawberries, fresh cherries and redcurrants, with a crisp freshness and creamy, rounded texture on the finish. We like to think of this as the perfect expression of halcyon days."*

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