

RIDGEVIEW

AVENDISH



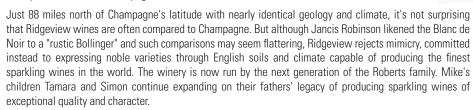
The Roberts Family owner Simon Roberts winemaker



Mike Roberts founded Ridgeview in 1994 aspiring to produce the finest sparkling wines from traditional Champagne grapes and methods. A pioneer and the driving impetus behind the English sparkling-wine industry, Roberts knew England was capable of creating

world-class sparkling, but when he launched his estate he was one of only two producers exclusively growing Champagne varieties: Chardonnay, Pinot Noir and Pinot Meunier. Of course the English sparkling industry has transformed in remarkable ways since then, yet Ridgeview retains its authority as the benchmark producer, the worthy beneficiary of widespread consumer and critical recognition.

Called "the grandaddy of English sparkling-wine producers" by Jancis Robinson, Ridgeview has won over 200 medals and 27 trophies in national and international competitions. The estate has been named "English Wine Producer of the Year" 4 times, and won "Best Sparkling Wine Including Champagne" at Decanter's World Wine Awards, the only time that award has been given to a wine produced outside Champagne!



Ridgeview has been served at state banquets hosted by Her Majesty the Queen at Buckingham Palace and Windsor Castle, including events welcoming President Barack Obama and celebrating the Diamond Jubilee.

Vintage BLOOMSBURY BRUT

The estate's signature blend: mostly Chardonnay supported by the fullishness of Pinots Noir and Meunier. Excellent with shellfish and bread-based canapés; the crispness makes it ideal with fish like salmon and smoked trout. **91**pts "Green apple and greengage on the nose turn into white peach and lemon on the palate. The mousse is frothy and lively and there is a wonderful depth to these tart fruit flavors that takes you to juicy, green pastures and white blossom. Glints of green apple flash at every corner and adorn the admirably dry finish. This echoes long and leaves the palate wonderfully clean." — Wine Enthusiast on the 2014

Vintage CAVENDISH BRUT

In this traditional blend, Pinots Noir and Meunier bring red fruit aspects supported by Chardonnay's crispness. **92**pts "An alluring whiff of fern accompanies notions of ripe, red apple on the nose, while a touch of white pepper adds spice. The palate shows a very fine mousse that brings crisp red-apple freshness to the fore. This wine still seems young and taut, brimming with freshness in front of a rather reticent backdrop. Give this wine some bottle age and its apple splendor will develop. The finish is clean and lip-smacking." — <u>WE</u> on the 2014

FITZROVIA ROSÉ

The estate's signature rosé, Fitzrovia is mainly Chardonnay. *Delicate salmon color and effusive fine bubbles;* Chardonnay brings freshness and finesse, while the Pinots add the classic red fruit facets for which England is so acclaimed; the raspberry and redcurrant nose introduces a fresh fruit-driven palate. An ideal apéritif, but equally appropriate with canapés or fresh English strawberries.

Vintage BLANC DE NOIRS

100% Chardonnay from Ridgeview's original vineyard. balanced finish lingers. Fantastic apéritif and a thrilling complement to light canapés, shellfish or oysters. **91**pts "Green apple and greengage on the nose turn into white peach and lemon on the palate. The mousse is frothy and lively and there is a wonderful depth to these tart fruit flavors that takes you to juicy, green pastures and white blossom. Glints of green apple flash at every corner and adorn the admirably dry finish. This echoes long and leaves the palate wonderfully clean." — <u>WF</u> on the 2013

Thank you for your time and for your interest in Connoisseur Wines.

