

# LYME BAY

DEVON ENGLAND

## BRUT RESERVE

VINTAGE: 2014



Our fruit-driven sparkling wine displays refreshing lemon and green apple notes, with a vibrant and creamy mousse finish.

### WINEMAKING NOTES

This sparkling wine is made exclusively from Seyval Blanc grapes, and only from the finest press cuts. After an extended cold settle, the base wine was fermented at cool temperatures to maintain a freshness, which is still present after its secondary fermentation in this very bottle. Our fruity sparkler is a perfect drink for that special occasion, and pairs beautifully with quality fresh seafood for which the South West is so famous.

### APPEARANCE

Delicate mousse, pale lemon in colour

### NOSE

Clean, vibrant and bursting with lemon, green apples and freshly cut grass.

### PALATE

Excellent depth of flavour with tantalising acidity and length. This wine shows balance and gives way to citrus and toast flavours.

**STYLE:** A dry, fruit-driven sparkling wine made in the Traditional Method.

**ABV:** 11.26% **Acidity:** 9.1 g/L **pH:** 2.96 **RS:** 8.5g/L **MLF:** Inhibited

**VARIANTS:** 100% Seyval Blanc **PDO/PGI:** PGI

**VOLUME:** 12,758 bottles

**VINEYARDS:** Southcote Estate (Devon)

**FERMENTATION VESSELS:** 100% stainless steel

### WHAT THE CRITICS SAY...

“Prosecco eat your heart out ... great depth of flavour and freshness make this fruit-driven sparkler excellent value.” [Christopher Piper, Christopher Piper Wines](#)

“The light, fresh, fruity bubbles of Brut Reserve prove that high-quality English sparkling wine can also be fun, approachable and even affordable. A flirty contrast to some of her more serious sisters, this wine is going to be a big hit at parties and weddings. The perfect welcome to friends and complement to local foods.”

[Elisabeth Else, Wine Cellar Door](#)

