



Fox & Fox CV (Chairman's Vat) Brut 2014

A unique one-off, personally blended by Gerard Fox from the 2014 wines in tank. This was his inspiring idea. We tasted and tested the wine in January 2019 and, because we thought it was worth it: we left it for an extra year on lees compared with all our other 2014 wines.

Tasting Note: This so carefully selected blend of Pinot noir, Chardonnay and Pinot gris has a lovely fragrance and a freshness that delivers a real sense of pristine orchard fruit flavours underpinned by citrus zest and hints of brioche. The longer lees aging has given it a gentle weight so that it fills the mouth with creamy bubbles and eddies of entrancing flavours.

Vintage:	2014
Number of bottles:	1,018 Limited Edition
Winemaking:	Traditional Method Steel tank & Bottle Fermentation Un-filtered
Cépage:	Pinot Noir 60 % Chardonnay 20 Pinot gris 20%
Time on lees:	5 years
Disgorged	December 2019
Dosage	8.5 g/L
Clones:	Dijon/Burgundy clones selected for flavour & Champagne clones for structure.
Soil:	Clay loam and greensand over sandstone with Ironstone shale beds
Aspect	Almost due south
Slope	5% even slope
Microclimate:	Sheltered, especially from westerly weather systems by the bulk of Crowborough Hill (highest point in East Sussex)
Elevation:	69m-83m
Awards:	January 2019 sample: IEWA 2019 Silver.

