



Fox & Fox Essence Pure Chardonnay Brut 2015

Essence is our essay in Chardonnay. Ripe fruit makes a generous and rewarding sparkling wine, vintage variation compared with the 2014 suggests a little more focus and precision but with the same ripe apple and refreshing citrus notes with a nice long finish.



“Lovely nose- very ripe fruit, really zippy. Lots going on. Different. Layered and highly enjoyable.”
and *“Has this bright but aged quality - nutty, savoury, balanced and complex. Bravo.”*

Pedigree	Our first Essence vintage in 2011 was awarded 96/97 points (Decanter tasting). We didn't pick any fruit in 2012 to maintain quality. The next vintage of Essence was 2014 (Gold medal: Champagne and Sparkling Wines of the World, plus Best in Class).
Vintage:	2015
Winemaking:	Traditional Method Steel tank & Bottle Fermentation No Malo. No filtration
Cépage:	100% Chardonnay
Time on lees:	4 years
Disgorged :	January 2020
Dosage	11.5 g/L
Clones:	Dijon/Burgundy clones selected for flavour with Champagne clones for structure and balance
Soils:	Clay loam and greensand over sandstone with ironstone shale beds
Aspects	South East to South-south West. Slope 3% to 22%, mostly between 5% and 10%
Elevation:	72.60m to 87.97m
Awards	Gold – Independent English Wine Awards 2020

