



CAMEL VALLEY



Camel Valley Vineyards

Tucked away down in Cornwall at the south-western tip of England lies one of the country's most exciting wineries. Camel Valley Vineyards was set up by former Royal Air Force pilot Bob Lindo and his wife Annie on their farm in 1989.

Their self-taught hard work and vision has been rewarded with a steady string of accolades from the first vintage onwards, a reputation that has been further bolstered since son Sam Lindo took over the reins as winemaker.

While many of England's highest quality sparkling wines are made from traditional Champagne grape varieties – as indeed is Camel Valley's acclaimed brut rosé – the Lindos have proved the quality potential of other northern European grapes on their south facing slopes. Nor does the soil here feature any of Champagne's famous chalk, its ancient slate further adding to the sense that these wines are no mere imitators but proudly English.

Today Camel Valley flies the flag for England on the lists of Michelin-starred restaurants around the world. In 2018 the producer became a Royal Warrant Holder, an official supplier to the Royal Household. In the same year Bob Lindo received the Lifetime Achievement Award from the International Wine Challenge, rewarding 30 years of dedication to English wine.



Camel Valley 'Cornwall'

Brut 2014

Alcohol: 12.5% ABV

Format: 75cl bottle

Blend: 60% Seyval Blanc,
20% Reichensteiner,
20% Chardonnay

Tasting note: The estate's flagship sparkling. A fresh and fruity fizz for all celebrations, showing English hedgerow scents and a touch of honey on the palate.



Camel Valley 'Cornwall'

Pinot Noir Rosé Brut 2016

Alcohol: 12.5% ABV

Format: 75cl bottle

Blend: 100% Pinot Noir

Tasting note: A really individual English style in the best possible way. Characteristic aromas of hedgerow and apple orchards leading to a focussed, well balanced palate and a pure, refreshing finish. Mouth-watering.

