



**Digby Fine English**

Applying the negociant model to English sparkling wine, the team at Digby has cultivated long term partnerships with high quality producers across the category's Kent, Sussex and Hampshire heartland to create a range of wines that fully back up this modern British luxury brand.

The brand takes its quirky, questioning, ambitious inspiration from Sir Kenelm Digby, the 17<sup>th</sup> century English philosopher, theologian, pirate, writer and inventor of the modern wine bottle.

The high quality grapes produced by Digby's grower partners gain added spark in the hands of head blender and co-founder Trevor Clough. His meticulous blending and reductive approach creates a vintage expression that is tightly focused in youth, but evolves superbly over four years extended ageing on lees to show great suppleness and a long, rich finish. In exceptional years – just 2009 and 2014 so far – Digby also produces small quantities of its structured, gastronomic Vintage Rosé.

2016 saw the launch of two non vintage additions to Digby's portfolio in the form of their lively but sophisticated Brut and Leander Pink, a rosé named after the prestigious Henley-on-Thames boat club. More relaxed in style, Leander Pink captures the fun and glamour of English summer.

**Digby Brut NV**  
**Alcohol:** 12% ABV  
**Format:** 75cl bottle

**Blend:** 45% Pinot Noir, 35% Chardonnay, 20% Pinot Meunier  
**Tasting note:** The new entry level wine in the Digby portfolio, Brut NV is a highly sophisticated example of the Digby house style. It brings together the best characteristics of English sparkling wine: freshness, acidity and finesse, with the richness that has become the Digby hallmark.



**Digby Leander Pink NV**  
**Alcohol:** 12% ABV  
**Format:** 75cl bottle

**Blend:** 50% Pinot Noir, 35% Chardonnay, 15% Pinot Meunier  
**Tasting note:** Refined yet exuberant, this wine's delicate bubbles carry the essence of an English summer: fresh roses and strawberries. Extra time on lees gives delicious toasty characters. Ideal for pre-dinner drinks or served with afternoon tea.



**Digby Fine English 2010 Reserve Brut**

**Alcohol:** 12% ABV  
**Format:** 75cl bottle

**Blend:** 65% Chardonnay, 35% Pinot Noir & Pinot Meunier  
**Tasting note:** An intriguing character, elegant with a certain raciness. Refined bubbles deliver a crisp, refreshing peach and apple character with a creamy biscuit finish. This is ready to enjoy now but will reward careful cellaring. Perfect with smoked salmon or fine cheeses.

