

CAMEL VALLEY

2022 CAMEL VALLEY CORNWALL BRUT



BLEND

58% Chardonnay, 23% Seyval Blanc, 19% Pinot Blanc

VINIFICATION

The grapes were lightly crushed and gently pressed to steel tank, where the juice was fermented at a cool temperature by selected yeast strains. Following primary fermentation the base wine was matured on fine lees for up to ten months before it was bottled with a *liqueur de tirage* and a secondary fermentation occurred in-bottle. After 18 months ageing *sur latte* the wine was disgorged with the addition of a Brut level dosage.

TASTING NOTE

The 2023 Cornwall Brut offers a rich bouquet of toast, temperate fruits and cashew nut. On the palate a refreshing acidity is complimented by a touch of residual sugar, with subtle notes of peach, lemon tart and cream soda.

The perfect wine for a celebration, the Cornwall Brut is also a fine match for a range of canapes, as well as more substantial dishes such as smoked fish, lobster, or chicken and tarragon pie.

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ANALYSIS

Alcohol Content 12.3%
Residual Sugar 10.7 g/l
Acidity 9.7g/l (tartaric)
pH 3.03

REVIEWS

"Top Jubilee choice" - Jane MacQuitty, The Times

"One of the most intricately assembled wines around. Makers Bob and Sam Lindo throw their heart and soul in to every wine they produce - sheer beauty." - Matthew Jukes, The Daily Mail

"Fresh and pingy with a joyful sense of celebration. Magnificently vibrant and alive with fruit." - Olly Smith, Mail on Sunday

"You can't go wrong with Camel Valley, a delicious vintage fizz with as much complexity as a Champagne Grande Marque. Camel Valley is a national treasure with flavours fit for a King and Queen." - Waitrose Weekend Magazine

"I just love this beautifully balanced fizz." - Jamie Goode, The Express

"Britain's best value sparkler" - Oz Clarke

AWARDS

2022 IWC Silver Medal for 2019 vintage

2021 IWC Silver Medal for 2018 vintage

2020 Decanter World Wine Awards for 2017 vintage

2020 Wine GB Awards Silver Medal for 2017 vintage

2019 IWC Silver Medal for 2015 vintage

2019 Wine GB Awards Silver Medal for 2015 vintage

2018 Wine GB Awards Gold Medal for 2014 Vintage

2018 Decanter World Wine Awards Silver Medal for 2014 vintage

2017 Decanter World Wine Awards Silver Medal for 2013 vintage

2016 Sommelier Wine Awards Gold Medal for 2013 vintage

2015 IWC Silver Medal for 2013 vintage

2015 Decanter World Wine Awards Silver Medal for 2013 vintage

A full list of awards can be found at www.camelvalley.com/awards



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Barcode: EAN 5060031430028
CN code: 22041093
Excise product code: W300
Protected Geographical Indication

PACKAGING

750ml Bottle 832g glass
Closure 9g cork
Wire hood 5.2g steel
Label 1.66 g paper Foil
2.2g aluminum

PALLET WEIGHT/ DIMENSIONS

Pallet 20kg wood
1200mm x 900mm

PALLET CONFIGURATION

6 bottles (standing)/box
20 boxes/layer
4 layers/pallet

CARTON WEIGHT/ DIMENSIONS

Carton 320g cardboard
275mm x 187mm x 327mm

TOTAL WEIGHT	811.2kg
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LABEL

