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DRINKS TO THE WORLD

FOX & FOX MOSAIC BRUT



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Fox & Fox is a multi-award winning boutique grower-producer of English sparkling wines, cultivating 30 acres of classic varieties. Their vineyards sit either side of the ancient hilltop village of Mayfield, amongst the rolling hills, woodlands and deep-cut ghylls of the Sussex High Weald. Jonica and Gerard Fox have been growing vines since 2004 and producing wine since 2009.

In 2010, they expanded from their first Hobdens vineyard site to the second larger Lakestreet vineyard, whilst remaining true to their first love: making limited quantities of high quality sparkling wines with a unique English twist.

The climate here is simlar to Champagne, allowing for a long, even ripening season. The two vineyards lie on a combination of ancient clay, shale and sandstone. Here Pinot Noir, Pinot Meunier, Chardonnay and Pinot Gris are grown from medium-yielding Burgundy clones, trained on a double-Guyot trellising system. The vineyard is worked rigorously by hand with great attention paid to minimising spraying and maximising canopy management and vine nutrition.

This wine is a blend from both vineyards. Grapes are whole-bunch pressed then the wines made according the the traditional method with a second fermentation in bottle before a minimum of 18 months' ageing on lees

Grape Varieties: 50% Chardonnay, 50% Pinot Noir.

Tasting Note: A soft, forward satiny style with gentle hawthorn, citrus white peach and freshly baked bread notes. Fine balanced acidity and lovely sherbet mousse. A lovely, approachable sparkling of great appeal.

Sugar Level: 8g/l

Closure: Natural Cork

Food Match: Ideal as an aperitif or with crab cakes and sushi.

Vintage: 2014

Awards: Gold Glass of Bubbly 2017

Farming Practices: Vegan - Contains Sulfites

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