



ROEBUCK ESTATES CLASSIC CUVEE MAGNUM

£90.00

Buy 6 for £73.50 each and save 2%

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SKU: SPRECC150

Categories: [England](#), [English Sparkling](#), [Magnum](#),
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Roebuck Estates continues to carve out a place among England's most serious sparkling wine producers. With multiple vineyard sites across West Sussex, including mature Chardonnay and Pinot vines planted on chalk, clay and greensand, their philosophy combines traditional methods with modern precision. Attention to detail begins in the vineyard, hand-harvesting, low yields, and site selection and carries through to long-term ageing and restrained winemaking.

The Classic Cuvée Magnum is a traditional method blend of Chardonnay, Pinot Noir, and Pinot Meunier, with reserve wines added for consistency and depth. Fermentation is carried out in both stainless steel and seasoned oak barrels, followed by at least 36 months of ageing on lees and further time in bottle post-disgorgement before release. Magnums are ideal for ageing: the wine matures more slowly and evenly, retaining freshness while developing greater aromatic complexity, perfect for cellaring or celebratory occasions.

