

All new topical Newsletter...



# February Newsletter



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February 2007

## Ben's monthly wine rant...



February is a great month: it tends to fly by in a whirl of red and pink romance. Whether it's the sense of fertility surrounding St. Valentine's Day or the way the month passes quickly and the days brighten into March it's easy to think that spring is just around the corner. A pleasant thought especially after the blustery, grey days of January.

This Valentines we'll mainly be drinking Sussex Sparkling wine...

English wine has never been taken all that seriously by those in the know, the tide started to turn a few years back when a couple of sparkling wine producers in Sussex started to win serious international awards and attract the attention of the world's wine press. Now it seems people can't get enough of our Sussex sparklers.

Sussex is great: it shares the geology of another great sparkling wine growing region that is Champagne. The climate is not too far behind that of Champagne in the sunshine stakes and importantly it's quite a dry county. Vineyards close to the Downs have the

added benefit of their shelter and the moderating influence the sea has upon the mesoclimate. All told there's no excuse for making bad sparkling wine in Sussex!

The added bonus to drinking fabulous local wine is of course that it's local. Local means low carbon footprint, local also means sustainable. When we start paying for the carbon produced by our food or our transport, Sussex wines, like Sussex food will



be irresistible. But for now, which are the ones to look out for and in particular which bottle will be the perfect gift for your Valentine...

For me there's only one option, the 2002 Limney Estate Sparkling from Will Davenport's (above) farm just outside of Rotherfield, East Sussex.

Where the biggest producers aim for the commercial acceptance of their products and a trusted homogeneity, it's the innovative smaller producers that can offer something a little off the

beaten track.

Will makes this sparkling from equal parts Pinot Noir and Auxerrois (an Alsatian sparkling grape) which brings a lovely floral aromatic quality to the wine, which combines brilliantly with the depth of the Pinot Noir and yeasty characters in this wine. The bubbles are tiny and well integrated with the zesty, clean, dry mouthfeel that's always refreshing.

The added bonus with Will's wine is that it is Organic, which leaves one with that fabulous guilt free and relieved feeling that no chemical fertilisers, herbicides or ugly fungicides went anywhere near those precious grapes. Actually I could go further than that, it's this level of quality and this worthy provenance that we should seek out in all our food. For more follow this link: [Limney Fizz](#)

### Wine Profile

#### Limney Estate Sparkling

Origin: Castle Hill, Rotherfield, East Sussex

Vintage: 2002

Cultivars: Pinot Noir 50% and Auxerrois 50%

Alcohol: 11.5%

Organic Certification: Soil Association

Lees Contact: 3+ years



## Shop Open !

Finally, after some speedy joinery and a touch of decorative flair, we are very proud to announce the opening of our new shop. Stocking over 100 Biodynamic and Organic wines the shop is the first of its kind and already attracting quite a crowd. We're offering wine tastings and excellent advice. We will also be running courses from the new year onwards. If you're in the Brighton area please come and visit us at:

**13 Ship Street Gardens  
Brighton BN1 1AJ**

## Winter Warmers

Here's three comfort wines for winter nights:

- Silky medium red:

Syrignan

- Sophisticated Rouge

Grolet 'Le G'

- Luxurious Limoux

Begude Limoux AC

(White)