

EST. MMVIII · WEST DORSET

Bride Valley

The wine list, from the chalk.

A small estate of forty acres on the Jurassic chalk of the Bride Valley, planted to the three classic Champagne grapes. This is our current release.

SPRING RELEASE MMXXVI

THE LIST

At a glance

	Cuvée	Vintage	Bottle	Case / six
01	<i>Brut Réserve</i>	2019	£36.00	£198.00 / six
02	<i>Blanc de Blancs</i>	2018	£42.00	£234.00 / six
03	<i>Rosé Bella</i>	2020	£39.00	£216.00 / six
04	<i>Crémant</i>	2019	£34.00	£186.00 / six
05	<i>Dorset Cru</i>	2017	£68.00	£396.00 / six
06	<i>Pinot Blanc Still</i>	2022	£28.00	£156.00 / six

NO. 01 · TRADITIONAL METHOD · HOUSE POUR

Brut Réserve 2019

CHARDONNAY · PINOT NOIR · PINOT MEUNIER

BOTTLE

£36.00

CASE OF SIX

£198.00 / six

Our flagship cuvée. Lemon blossom, brioche and a long, chalk-bright finish drawn from the Jurassic soils of the Bride Valley.

TASTING

APPEARANCE	Pale straw with a persistent, fine-beaded mousse.
NOSE	Lemon blossom, green apple and warm brioche, with a whisper of hawthorn.
PALATE	Precise and driven — Cox's apple, lemon curd and toasted almond, framed by a saline chalkiness.
FINISH	Long and mineral, closing on lemon zest and crushed oyster shell.

SERVING

SERVE	8–10°C · White wine glass or tulip flute
PAIRINGS	Portland crab on sourdough · Roast chicken with tarragon · West Country hard cheeses

NO. 02 · 100% CHARDONNAY

Blanc de Blancs 2018

CHARDONNAY, SINGLE ESTATE

BOTTLE

£42.00

CASE OF SIX

£234.00 / six

Aged forty-two months on lees. Crushed almond, white peach and sea spray; a poised, mineral sparkling for the table.

TASTING

APPEARANCE	Bright gold with a fine, unhurried bead.
NOSE	White peach, crushed almond and warm pastry, over a distinct sea-spray minerality.
PALATE	Broad but taut — Comice pear, lemon oil and a creamy mid-palate from extended lees ageing.
FINISH	Extremely long, chalk-driven, with a saline echo.

SERVING

SERVE	9–11°C · White burgundy glass
PAIRINGS	Grilled Dover sole · Scallops with brown butter · Aged Comté

NO. 03 · SAIGNÉE METHOD

Rosé Bella 2020

PINOT NOIR · PINOT MEUNIER

BOTTLE

£39.00

CASE OF SIX

£216.00 / six

Pale copper-pink. Wild strawberry, rosehip and a savoury thread of cherry stone — drawn from a short maceration at harvest.

TASTING

APPEARANCE

Pale copper-pink, luminous in the glass.

NOSE

Wild strawberry, rosehip and pink grapefruit pith.

PALATE

Delicate red fruit with a savoury thread of cherry stone and blood orange.

FINISH

Dry, gently spiced, with a fresh chalky lift.

SERVING

SERVE

8–10°C · Tulip flute or white wine glass

PAIRINGS

Lyme Bay lobster · Charcuterie and cornichons · Strawberries with black pepper

NO. 04 · LOWER PRESSURE

Crémant 2019

CHARDONNAY · PINOT NOIR

BOTTLE

£34.00

CASE OF SIX

£186.00 / six

A softer mousse and a creamier palate — orchard fruit, honeysuckle, lightly toasted hazelnut. Made for the aperitif hour.

TASTING

APPEARANCE Soft straw-gold with a gentle, cushioned mousse.

NOSE Honeysuckle, russet apple and toasted hazelnut.

PALATE Creamy and generous — poached pear, clotted cream, a whisper of ginger.

FINISH Rounded and gently spiced, easy on the palate.

SERVING

SERVE 8°C · Coupe or wide-bowled flute

PAIRINGS Warm cheese gougères · Smoked trout on rye · Salted almonds

Dorset Cru 2017

CHARDONNAY · PINOT NOIR

BOTTLE

£68.00

CASE OF SIX

£396.00 / six

Six years on the lees. Quince paste, gingerbread and salted caramel — our most contemplative bottling, in limited release.

TASTING

APPEARANCE

Deep gold, viscous, with a slow-rising bead.

NOSE

Quince paste, gingerbread, salted caramel and dried apricot.

PALATE

Layered and profound — toasted brioche, orange marmalade, hazelnut praline.

FINISH

Very long, savoury, with a mineral clarity that resurfaces at the end.

SERVING

SERVE

10–12°C · White burgundy glass

PAIRINGS

Aged Parmigiano · Roast partridge · Apple tarte tatin

NO. 06 · STILL WHITE

Pinot Blanc Still 2022

PINOT BLANC

BOTTLE

£28.00

CASE OF SIX

£156.00 / six

Our first still release. Bartlett pear, elderflower, wet stone — a quiet, food-friendly white from a single south-facing slope.

TASTING

APPEARANCE	Pale lemon, bright and clear.
NOSE	Bartlett pear, elderflower and wet stone.
PALATE	Restrained and food-friendly — orchard fruit, a whisper of white pepper, chalk texture.
FINISH	Clean, dry, quietly persistent.

SERVING

SERVE	10–12°C · Standard white wine glass
PAIRINGS	Grilled mackerel · Roast pork with fennel · Goat's cheese salad

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ALLOCATIONS RELEASED IN APRIL AND OCTOBER