

Club No. 1

Built in 1932, Established in 2017



Chardonnay, Seyval Blanc & Bacchus – NV (2022 & 2023)

11.5%

RS: 2g/l

The Club House No.1 combines both the 2022 and 2023 Vintages from Castlewood Vineyard. A multi-vintage approach to sparkling wine brings a greater depth and finesse due to both extended aging prior to bottling and the expression of two very different vintage years at Castlewood.

Seyval Blanc grapes, from the 2022 vintage, were pressed direct to old French oak barrels and allowed to ferment naturally with indigenous yeast. A later pick from a small parcel of chardonnay was pressed, again direct to barrel allowing both juices to co-ferment. The barrels allow the wine to soften and develop over time and the lees help to keep the wine fresh and protected from oxidation. 2022 was a wonderful vintage for English wine, yields were low but sugars were high due to almost drought like conditions with consistent warm temperatures.

A small parcel of Bacchus from the 2023 vintage was picked during the first week of October with help of Fefe and other members of The Club House team. This happened to coincide with British Food Fortnight. The grapes were whole-bunch pressed and the juice fermented in a stainless steel tank in order to preserve aroma and the varietal characteristics of Bacchus. 2023 provided big yields but lower fruit acidity due to warm nights over harvest and rapid ripening.

In April 2024 both wines were blended to produce The Club House No 1 Cuveé and underwent traditional secondary fermentation. The wine rested on lees in bottle for a further 14 months.

The team from the Clubhouse were invited to Castlewood to taste the Cuveé and decide on a dosage for the finished bottles. A unanimous result of 2g/l, a very low dosage, with 1ml of brandy to marry the liqueur was decided.

TASTING NOTES

Clear pale lemon with fine persistent bead.

English hedgerows, elderflower and apple blossom.

Green zesty citrus fruits, ripe lemons, toasted hazelnuts with a flinty minerality.

Its purity and precision make this wine an ideal partner for seafood, in particular raw fish and shellfish or oysters.