

Bee Tree Vineyard, Barrel-Fermented Chardonnay 2020 England

17

Full bottle 1,162 g. Darcy and Tanya Gander grow the grapes and make the wines. This comes from a sustainably managed vineyard in Wivelsfield Green, East Sussex, facing the South Downs 80 m above sea level, Wealden clay over sandstone. Gently whole-bunch pressed, naturally settled for 36 hours, 100% barrel fermented in used oak barrique, malolactic fermentation with four months of bâtonnage. TA 6.7 g/l. Bottled May 2021, 304 bottles made. Released April 2022. Screwcap.

Honey and chamomile-scented nose. Tastes like sweet, wrinkled, late-harvest russet-skinned apples. Like almonds and grapefruit marmalade, like warm honey and saffron and dried clementine peel. It's on the very edge of tasting 'natural', that cusp-of-oxidised character that brings quirky complexity. Texture like the silk-and-grain slip of ripe pear. Wonderful salty lemony intensity on the finish. Unusual and singing its heart out. (TC)

Producer	Bee Tree Vineyard
Cuvée	Barrel-Fermented

Grape variety	Chardonnay (/learn/grape-varieties/white/chardonnay)
Appellation	England
Region	England
Country	United Kingdom (/learn/wine-regions/united-kingdom)
Colour	White
Alcohol	11.5%
Score	17
When to drink	2022 - 2024
Published on	9 Jun 2022
Date tasted	9 Jun 2022
Reviewer	Tamlyn Currin (/author/tamlyn-currin)
Stockist	£26 RRP Le Social Manchester