

Invitation to an exclusive tasting of Gusbourne Estate special release sparkling wines



Hosted by Master Sommelier Laura Rhys

A mix of special, rare bottlings served from magnum or Late Disgorged.

A one off opportunity to taste and compare the best of English sparkling wines from several vintages going back over 10 years!

On Monday 13th June at 18h30 at Fischer's Fritz

Seestrasse 559

8038 Zürich

Cost: CHF120 per person

Program

18H30 Apero and small eats

19H00 Guided tasting of Gusbourne Estate special releases and back vintages

21H00 Finish

Sign up until 6 June by email to paul@realwines.ch



The tasting will include the following sparkling wines:-

Gusbourne Brut Reserve 2018
Gusbourne Brut Reserve 2014 from magnum
Gusbourne Brut Reserve 2013 from magnum
Gusbourne Brut Reserve Late Disgorged 2013
Gusbourne Brut Reserve Late Disgorged 2010
Gusbourne Blanc De Blancs 2016
Gusbourne Blanc De Blancs 2014 from magnum
Gusbourne Blanc De Blancs 2013 from magnum
Gusbourne Blanc De Blancs Late Disgorged 2012
Gusbourne Brut Rosé 2016 from magnum
Gusbourne Blanc De Noirs 2018

We very much look forward to spending a bubbly evening with you

Some information about Gusbourne

Gusbourne Estate was founded in 2004 with the vision to create England's finest single vintage wines using grapes sourced exclusively from their own vineyards.

They own 60 hectares of Chardonnay, Pinot Noir and Pinot Meunier vines around their winery in Appledore, Kent, and a further 30 hectares in West Sussex.

Their sparkling wines are made in the traditional Champagne method with extended ageing on the lees before the wines are released for sale.

In its short life Gusbourne has rapidly become one of England's most awarded wineries and one of the leading lights of the exciting English sparkling wine industry.

