

GASTRONOMY EDITION

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# WINE

IN THE UNITED KINGDOM

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PHOTO CREDIT: LONDON WINE COMPETITION



**If I had tried to draw something about wine in Britain 30 to 40 years ago, maybe I could only have drawn a stickman in pencil.**

*However, thanks to the investments made with the encouragement of the global warming, on the rich mineral soil that already exists, the situation is nothing like before. The sparkling wine Nyetimber that started to be produced by two passionate Americans in the south of England in the late 1980s, was chosen the "best sparkling wine produced by the champagne method" in the world a decade later in 1998. Today Nyetimber's success can be also attributed to its accomplished wine maker Cherie Spriggs.*

Along with Nyetimber's initiative, Britain saw a big boom in wine investment. More and more grapes have been planted every year, to produce more and more wine. It is no wonder, therefore, that the south of the island is on its way to becoming a wine destination.

Even Wales seems to follow this region with the increasing effects of the global warming. If South and Southeast England are similar to Napa in terms of approach to wine making and size, one can say that Southwest England and Wales are a great candidate to be another Sonoma.

PHOTO CREDIT: THE ROYAL UK



# Taittenger

*now owns nearly 50 hectares of vineyard in this abundant calcareous soil, which is very similar to the region it originates from. According to Pierre Emmanuel Taittenger, the company has not rediscovered America; it is a natural process to invest in this geography that has been exposed to viticulture since the Romans. It is accustomed to sparkling wine and is very similar to the Champagne Region. Let's not forget to note that the first Taittenger made in this region will be labeled in 2023. Let's also keep in mind that the Champagne region is only 450 km from Kent.*



PHOTO CREDIT: THE TELEGRAPH

## PINOT NOIR & CHARDONNAY

Finally, let's add the note that Pommery also planted a 40-hectare vineyard in the same region. Investments in the UK are not limited to these two companies and to France, of course.

Investors from the United States and many countries of the Commonwealth Nations are searching opportunities every day, so to speak. The fact that the most cultivated red grape being Pinot Noir and the white being Chardonnay makes one wonder if this could be a sign that the British will try to pursue elegance after all.



PHOTO CREDIT: NYETIMBER WINERY

# “Gastronomic Capital London

*If wine is added to the beautiful gin, whiskey and beer made on the island, one can think that Britain will be a gastronomic geography in its own right.*

*In such a case London, which is already the gastronomic capital of the world, can be crowned a second time.*

PHOTO CREDIT: WINE FOLLY





# Among the 170 wine producers

*producing around 15 million bottles a year,  
one can list, apart from Nyetimber; Langham, Chapel Down,  
Greyfriars, Denbies, Sharpham, Rodington, Squerryes, Bolney,  
Simpsons, White Castle, Camel Valley, Rathfinny, Giffords Hall,  
Castle Brook, Three Chairs, Woodchester Walley, Coates & Seely,  
Bluebell, Shapharm, Ridgview; the domains whose names we will be  
hearing a lot more in the near future.*



# PINOT NOIR

PLANTED  
1972

*Long story short, Britain is moving towards the premier wine league in quick steps, even though it may still be at the very beginning of the road.*

*However, we should not ignore that Britain is the center of the wine trade. That the best known critics and the best wine magazines were born in these lands already says a lot about the potential ahead.*

*Wines and wine investments in these lands should, therefore, be followed without prejudice, and with respect for labor and capital as they should be tried and tasted with endless patience.*

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