Brut

Burnt House

Fresh Suffolk sparkling wine with citrus, orchard fruit and the gentle richness of toasted brioche.

Country	England
Region	Suffolk
Grapes	87% Chardonnay, 12% Pinot Noir, 1% Pinot Meunier
Vintage	2022
Alcohol	12% ABV
Bottle size	750 ml
Style	Sparkling white, dry (Brut)
Farming	Sustainable practices
Suitability	Vegan and vegetarian



Tasting note

Bright citrus, apple and pear meet ripe peach, honey and toasted brioche. Fine bubbles and crisp acidity keep the palate refreshing, while a soft, doughy texture adds depth. Elegant enough for an aperitif and generous enough to enjoy with food.

The producer

Burnt House is a family-run vineyard in Little Finborough, Suffolk, where the Scarff family have farmed since 1925. Its south-facing slopes grow the classic sparkling varieties alongside grapes for still wines. The estate combines generations of farming experience with sustainable vineyard practices and modern winemaking.

Winemaking

Made entirely from estate-grown Chardonnay, Pinot Noir and Pinot Meunier, harvested by hand. Gentle pressing and cool fermentation preserve the fruit, followed by a second fermentation in bottle using the traditional method. Ageing on the lees builds the wine's toasty character and rounded texture.

Food pairing

Oysters, smoked salmon, fish and chips or mushroom risotto.