GUSBOURNE

CORPORATE SERVICES

ABOUT US

A deep respect for nature, an uncompromising quest for quality and fastidious approach to detail is at the heart of everything we do - from the way we grow our grapes to the way we age our wines.

Our winemaking is a slow and measured process. We follow strict, self-imposed parameters to maintain our exacting quality standards, and we ensure the best expression of our wines by keeping intervention to an absolute minimum throughout production.

Once bottled, the wines spend time on their lees to add depth and once disgorged, extended cork ageing further enhances the complexity of our wines. We're happy to wait as long as it takes to achieve the perfect expression of our wines.





AWARDS

Gusbourne is the only three-time winner of the International Wine & Spirits Challenge English Wine Producer of the Year and we are proud to be recognised year after year in national and international wine competitions.

Some of our highlights from 2022 include:

Decanter World Wine Awards: Gold -

- Blanc de Noirs 2018
- Chardonnay Guinevere Barrel Selection 2020

WineGB Awards:

Trophy -

- Best Pinot Noir
- Best Still Wine Estate
 Winery of the Year
 (for the second
 consecutive year)

Best Chardonnay

- Gold -
- Blanc de Blancs 2017
- Blanc de Noirs 2018
- Chardonnay Guinevere 2020
- Pinot Noir 2020
- Brut Reserve 2013 Late Disgorged
- Chardonnay Guinevere Barrel Selection 2020

IWSC:

Gold -

Brut Reserve 2013
 Late Disgorged

SUSTAINABILITY

At Gusbourne, we continually strive to ensure our practices are kind to the world around us. As such, we are delighted to be a founding member of the Sustainable Wines of Great Britain initiative set up to encourage English and Welsh wineries to ensure their practices are as sustainable and environmentally friendly as possible. We proud to be one of the first vineyards in the UK to achieve the SWGB accreditation.

Some examples of our sustainable initiatives are:

- Experimentation: the level of experimentation is New World in style & drive for accelerated learning. Gusbourne is one of the key members of the NIAB EMR (East Malling) viticulture R&D consortium, with parts of the vineyard dedicated to industrywide research & experimentation
- Wildflower blocks are planted near vineyards to encourage biodiversity

- Natural organic fertilisers
 (composts, seaweed and
 composted chicken manure)
 have always been employed
 in our vineyards to improve soil
 health and bacterial diversity
- Our bottles and packaging are also all made of recyclable materials. We continue to evaluate the sustainability of all areas of the Gusbourne business to achieve the most sustainable and environmentally friendly practices wherever we can



PRIVILEGED DISTRIBUTION

We supply leading restaurants in the UK and abroad. Globally recognised, our distribution currently covers 27 countries, including the USA, Norway, Sweden and Japan.

Some of our most celebrated restaurant stockists include: The Fat Duck, Le Manoir Aux Quat'Saisons, L'Enclume, AOC, and The Clove Club. We have exclusive sparkling wine listings at Whatley Manor, The Langham and The Corinthia Hotels, as well as Mandarin Oriental, Chatham Bars Inn, The Umstead, The Park Hotel Vitznau, Fearrington House, Grosvenor House, The Fontenay, The Athenaeum, Burj Al Arab Jumeirah Hotel, Moor Hall and Northcote. The wines can be found at esteemed retailers including Berry Bros. & Rudd, Selfridges, Harvey Nichols, Fenwick and Fortnum & Mason as well as many independent, specialist wine merchants, including Hedonism, Lea & Sandeman and Jeroboam's in London and many more across the UK.

We are the official English Sparkling Wine supplier of the Goodwood Estate, and our wines can be enjoyed onboard the Belmond British Pullman and Cunard cruise ships.

Our wines are also served in the Royal Households.



WHY CHOOSE GUSBOURNE?

- Preferential rates
- Complimentary delivery
- Complimentary recyclable gift boxes
- Personalised gifting options and co-branded packaging
- Event support service items, dummy bottles and other available POS
- Access to our UK Ambassador for your events
- Private tasting sessions for clients or employees
- Access to our limited editions
- Access to pre-releases
- Access to rare and mature wines from our estate library cellar
- Access to our exclusive invitationonly events, including harvest, our most exciting time of the year.

- Access to our partners' events in top UK hospitality and entertainment venues
- Reward opportunity to visit our estate with complimentary tastings and paired lunch at The Nest
- Creation of bespoke
 experiences at your chosen
 venue, such as private tastings,
 wine receptions and paired
 wine dinners.

Please contact our Corporate Sales team to discuss your requirements and preferential corporate rate in detail at corporate@gusbourne.com



VINTAGE ENGLISH SPARKLING

WINE



BLANCOCOLAN

GUSBOURNE

TRADITIONAL METHOD



VINTAGE ENGLISH SPARKLING

WINE



BLANC DE BLANCS

GUSBOURNE

Service Control



VINTAGE ENGLISH SPARKLING

WINE



BLANC DE BLANCS

GUSBOURNE

PARITIONAL METHOR



VINTAGE ENGLISH SPARKLING

WINE

CUSBOURNE



BLANC DE BLANCS

GUSBOURNE

SADITIONAL METHOD

OUR RANGE





Rosé Blanc de Noirs



Blanc de Blancs



Fifty One Degrees North



Brut Reserve Late Disgorged



CORPORATE PARTNERS

Our Corporate partners usually use Gusbourne products for:

- Client gifting
- Client entertainment
- End of year gifting
- Events throughout the UK
- Christmas and summer parties
- Showroom and in-store hospitality
- Staff sales or personal orders
- Staff incentives
- Employee or client rewards, anniversaries, special milestones

VISIT US

Just an hour from London, visit our vineyards in the garden of England. and find out what makes this corner of England so special for winemaking.

Our tasting room is open to visitors all year round, and our cellar door is open daily 10am - 5pm, stocking a range of limited edition wines that are available to taste and buy exclusively at the Nest.

Join us for a guided tour to discover how we produce our award-winning English Sparkling Wines. Tours are run in small groups and hosted by our friendly, knowledgeable staff.

For more information please contact us at corporate@gusbourne.com





GUSBOURNE.COM/CORPORATE-SERVICES

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