

GUSBOURNE

CORPORATE SERVICES

Crafted for the Sparkling Season.



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
- 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 industry-wide 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 invitation-only 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





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



OUR RANGE



Rosé



Blanc de Noirs



Fifty One Degrees North



Blanc de Blancs



Brut Reserve Late Disgorged

CHRISTMAS GIFT PACKS

- The Sparkling Pair
 - Blanc de Blancs 2018
 - Blanc de Noirs 2018
- The Gifting Duo
 - Blanc de Blancs 2018
 - Rosé 2018
- The Sparkling Selection
 - Blanc de Noirs 2018
 - Blanc de Blancs 2018
 - Rosé 2018
- The Christmas Trio
 - Blanc de Blancs 2018
 - Rosé 2018
 - Brut Reserve 2013 Late Disgorged
- The Classic Gift
 - Blanc de Blancs 2018
 - with two sparkling wine glasses
- The Exceptional Gift
 - Fifty One Degrees North
 - and two sparkling wine glasses

For pricing, availability and bespoke packages contact:
corporate@gusbourne.com



CHRISTMAS PARTY PACKS

Option 1 - 12 bottles

- Select from Rosé 2018 or Blanc de Blancs 2018
- 12 x Glasses
- 2 x Stoppers

Option 2 - 24 bottles

- Select from Rosé 2018 or Blanc de Blancs 2018
- 24 x Glasses
- 2 x Stoppers
- 1 x Ice bucket

The packs can be adjusted to your numbers and needs.

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* Both with option to include flat pack recyclable gift boxes for gifting of surplus wines at no extra cost.







FESTIVE TASTING EXPERIENCE HOSTED BY GUSBOURNE AMBASSADORS

A unique tasting experience brought to you by Gusbourne at your chosen venue. In the comfort of your home or your office, you will receive our sparkling wines and enjoy a 90 minute tutored tasting experience guided by one of our Ambassadors for you and your guests.

The informal yet informative tasting will include our Blanc de Blancs, Rosé, and Blanc de Noirs. Your host will talk you through the three sparkling wines whilst allowing you the time to mingle and connect with your guests.
Minimum group size: 18 people.

The format of the event can be flexible and adjusted to your needs. For pricing, availability, and bespoke packages contact: corporate@gusbourne.com

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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