



HATTINGLEY VALLEY



BLANC DE BLANCS 2011

HATTINGLEY VALLEY || Hattingley Valley was founded in 2008 by Simon and Nicola Robinson in Hampshire, England with its chalky soils and climate ideally suited for sparkling wines. They planted their first 7.3 hectares on a south-facing site with Chardonnay, Pinot Noir and Pinot Meunier using laser-guided planting technology. Today, the team manages over 24 hectares (60 acres) of vines across two well-situated sites. Led by winemaker Emma Rice, Hattingley sparkling wines are all made in the traditional method with the highest quality standards – leading the charge for the English Sparkling Wine movement.

HAMPSHIRE, ENGLAND || Located in the Central South, Hampshire benefits from the chalky limestone soil and cool climate growing conditions that closely mirror those found in Champagne. Hampshire is home to the first established commercial wine producer, founded in 1951. The best vineyards tend to be south facing, benefitting from increased sun exposure.

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BLEND | 100% Chardonnay

VINEYARDS | A blend of two Chardonnay parcels, both south-facing sites managed by Hattingley. One is on solid chalk with a shallow flinty loam topsoil and about 70 metres above the sea level, and the other on solid chalk with a flinty clay topsoil about 30cm deep and 160 metres above sea level.

WINEMAKING | Approximately 10% of the wine was fermented in old Burgundy barrels and no malolactic fermentation. The wine spent eight months in tank and barrel before undergoing secondary fermentation in the bottle, and four years ageing on its lees.

ALCOHOL | 12%

DOSAGE | 9g/l

TASTING NOTES | Delicate white fruit gives way to a rich toasty and honeyed charm. The palate is beautifully balanced and complex -ripe apples with a crisp yet soft acidity that is balanced by a hint of oak influence. A rich and rounded mouthfeel and long finish. It has great ageing potential.

