



VALKYRIE

SELECTIONS



HATTINGLEY VALLEY



CLASSIC RESERVE NV

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.

CLASSIC RESERVE ||

BLEND | 50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier

VINEYARDS | Sourced from vineyards across the South of England, mainly chalk with clay topsoil.

WINEMAKING | After the grapes were harvested and sorted, 15% of the total blend was barrel fermented in three and four year white Burgundy and Bordeaux barrels. The base wine (2014 vintage) spent 8 months on its fermentation lees, with no stirring or addition of sulphur dioxide and occasional topping up. Final blending with 18% reserve wine was done and spent 25 months ageing on its lees before disgorgement.

ALCOHOL | 12%

DOSAGE | 7g/l

PRESS | 92 DEC & 92 WE

“A subtle hint of heady vanilla suggests the use of oak before ripe citrus notes take over on the nose. The palate then bursts open with generous notions of green and yellow apple and tapers towards a pure, lasting and serene note of lemon freshness. All this happens against a lovely backdrop of yeasty richness, still informed by that vanilla note. Lovely, balanced and moreish, it has a dry and lasting finish.” - Anne Krebiehl, MW *Wine Enthusiast*

