



## 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** | 48% Chardonnay, 33% Pinot Noir, 17% Pinot Meunier & 2% Pinot Gris

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

**WINEMAKING** | After the grapes were harvested and sorted, 25% of the total blend was barrel fermented in three and four year white Burgundy and Bordeaux barrels, giving the wine texture and richness. The wine then spent 8 months on its fermentation lees, with no stirring or addition of sulphur dioxide and occasional topping up. Final blending was done and the wine then spent 21 months ageing on its lees.

**ALCOHOL** | 12%

**DOSAGE** | 9g/l

**TASTING NOTES** | The Classic Reserve is pale gold with a well-developed nose showing a hint of autolysis with subtle oak character. It is well-balanced on the palate showing crisp acidity and fine mousse. It has delicate toasty characteristics from the ageing on lees whilst the gentle oak flavour adds complexity.

