



VALKYRIE

SELECTIONS



HATTINGLEY VALLEY



KINGS CUVÉE 2013

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 | 70% Chardonnay & 30% Pinot Noir

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

WINEMAKING | A very limited release, the Kings Cuvée is a premium blend of Chardonnay and Pinot Noir. 100% barrel fermented and then aged for eight months in four to five year old oak barrels. After rigorous taste tests, only the top seven barrels were selected out of 180 available. Once bottled, the wine spend 30 months on lees before disgorging with 5g/L dosage, and a minimum of six months on cork before release.

ALCOHOL | 12%

DOSAGE | 5g/l

TASTING NOTES | This prestige sparkling wine has an attractive pale golden straw colour with a fine mousse. Citrus and baked apple aromas combine with hints of toast and rich spices. It has a very smooth and elegant structure with delicate fruit and seductive oak, leading to a distinctive fresh, long and complex finish.

