



HATTINGLEY VALLEY

Classic Reserve NV - Tasting Notes

An elegant light straw colour, with delicate aromas of lemon zest, orange peel and honeysuckle on the nose. Green apple and brioche on the palate are accompanied by a hint of marzipan. Well balanced, it has a seamless long finish and a wonderfully fine mousse, that goes on and on.

Vintage

2019 saw a good start to the growing season with plenty of sunshine and the hottest Easter bank holiday on record, followed by a warm, yet wet summer that led to increased disease pressure during the ripening season. However, our vineyard team did an excellent work ensuring the optimum quality of the fruit. The results were good yields of clean healthy grapes with an excellent concentration of natural sugar and flavours.

Production

The hand-harvested grapes were whole bunch pressed to extract top-quality juice. 11% of the total blend was barrel fermented in old white Burgundy barrels and partial malolactic fermentation took place to soften the wine's natural acidity. To ensure the consistency and continuity of our signature style, 12% of reserve wines (that had naturally softened and developed over time in oak barrels and stainless steel tanks) were added to the blend before secondary fermentation. It spent 4 years ageing on lees in bottle in order to gain extra roundness and character, before disgorgement.

Pairing

The perfect accompaniment to any party our Classic Reserve is the ideal celebration drink, pair it with canapés and lots of laughter!

Drinking window

Ideal for drinking this year and for many years to come.



Technical Information

Varieties –
Chardonnay 50%
Pinot Noir 35%
Pinot Meunier 15%

Alcohol (ABV) – 12.0%
Acidity – 8.2 g/L
Wine pH – 3.01

Residual sugar – 5.5 g/L
Vegetarian/Vegan – Yes
Contains Sulphites

Top awards to Date

(including previous vintages)

Whilst our Classic Reserve has won a total of 63 medals and 2 trophies over the years, these are our most coveted awards.



UNAPOLOGETICALLY BRITISH