



# HATTINGLEY VALLEY

## Blanc de Blancs 2015 - Tasting Notes

Pale golden in colour, with a soft persistent mousse, this Blanc de Blancs has the fragrant aromas of blossom, violets and lemon zest on the nose, layered with notes of brioche and fresh apple pastries. These aromas continue on the palate, adding, candied lemon, caramel and honeycomb. Perfectly balanced, this wine has a crisp acidity and wonderfully creamy texture from oak ageing; that gives way to a long and complex finish.

### Vintage

The 2015 growing season was a test of good site selection, in which our vineyard team did a fantastic job in the challenging conditions. The summer was cooler than the previous year, particularly in August, a crucial month for veraison and the start of the ripening season. Fortunately, our prime vineyard sites produced some very fine Chardonnay.

### Production

The Chardonnay grapes were handpicked and gently whole-bunch-pressed. Approximately 11% of the total blend was fermented in old Burgundy barrels and partial malolactic fermentation took place to provide a round and creamy texture. The wine spent eight months in tank and barrel before undergoing secondary fermentation and seven years of ageing in bottle to soften the acidity and gain its signature lees-aged character. Disgorged in March 2023, the wine spent a further three months on cork before release.

### Winemakers notes

‘Our 2015 season was a rollercoaster ride from a cold summer to a gloriously sunny autumn. A late start to harvest produced wonderfully crisp acids, intense flavours, and perfect conditions for sparkling wines with enormous ageing potential like our Blanc de Blancs, where 100% barrel age provides a soft, rounded finish.’

### Technical Information

Varieties –  
Chardonnay 100%

Alcohol (ABV) – 12%  
Acidity – 8.8 g/L  
Wine pH – 3.08

Dosage – 6 g/L  
Vegetarian/Vegan - Yes  
Contains Sulphites

### Shelf life

Ideal for drinking now or storing. This wine will improve and mature over the next 5-7 years and will keep for at least 10 years.

### Food Pairing

Pairs beautifully with white fish dishes in a creamy sauce (we suggest; sea bass with a white sauce and fennel purée). Or, for a lighter bite, smoked trout pâté or a mild and creamy cheese on biscuits.



UNAPOLOGETICALLY BRITISH