



# HATTINGLEY VALLEY

## Hattingley Valley Blanc de Noirs - Tasting Notes

Pale gold in colour with a long-lasting delicate mousse, our Blanc de Noirs is bursting with the fragrant aromas of ripe orchard fruits, with red apple, poached pear and underlying hints of citrus. On the palate, cooked apples and creamy nougat make way for a lovely, toasted character. Perfectly balanced the wine has crisp acidity and a wonderfully rich texture from oak ageing, that gives way to a long and complex finish.

### Vintage

2018 was a great year for the English wine industry with a nearly perfect growing season - a very cold and wet winter that delayed bud burst, ideal conditions at flowering and a record-breaking long summer, resulted in high yields and excellent quality fruit with good concentration of sugars and balancing acidity.

### Production

A premium blend, selected from our finest parcels of Pinot Noir and Pinot Meunier, with just a dash of Chardonnay. The grapes were handpicked and whole-bunch-pressed. Approximately 9% 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. Four years of ageing on the lees allowed it to soften and gain complexity. After disgorging the wine spent a further three years on cork before release.

### Pairing

Pair it with pan-fried duck breast in a maple syrup reduction, pork tenderloin, or butternut ravioli with sage butter.

### Drinking window

Ideal for drinking now or storing for later. This wine will continue to develop and mature over the next 8-10 years and will keep for many more.



### Technical Information

Varieties –  
Pinot Noir 67%  
Pinot Meunier 31%  
Chardonnay 2%

Alcohol (ABV) – 12%  
Acidity – 9.5g/l  
Wine pH – 2.99

Residual Sugar – 11.6g/l  
Vegetarian/Vegan – Yes  
Contains Sulphites