



HATTINGLEY VALLEY

Blanc de Blancs 2015 - Tasting Notes

Pale golden in colour, with a soft persistent mousse, this Blanc de Blancs Magnum 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 developed, candied lemon, caramel and hints of marzipan from long ageing. Beautifully balanced, with a refreshing crisp acidity, it has a 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 September 2023, the wine spent a further three months on cork before release.

Pairing

Supersize your celebration with our award-winning Blanc de Blancs magnum, perfect for sharing with friends and family or saving for a special celebration (That is, if you can resist that long!).

Drinking window

Drinking wonderfully well now, it will continue to age and gain in complexity for many years to come.



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

Awards to Date

(including previous vintages)



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