

HAMBLEDON CLASSIC CUVÉE NV

ENGLISH SPARKLING WINE

EST. 1952

HAMBLEDON

VINEYARD

Our Hambledon Classic Cuvée is produced exclusively from our own estate on the South East facing chalk slopes of Windmill Down, in the historic village of Hambledon.

ASSEMBLAGE:

BLEND: 52% Chardonnay, 32% Pinot Noir, 16% Pinot Meunier, from the 2017 harvest with tank aged reserve wines added

DOSAGE: 5.7g/l

VINIFICATION:

All the grapes were pre-selected and handpicked from our own private estate. A second selection took place in the winery prior to pressing to ensure only the most mature grapes were used.

Repeated tasting during pressing resulted in a low yield extraction: we sacrificed volume to maximize quality.

A slow-temperature controlled fermentation took place in stainless steel tanks at about 18°C, with around 6% of our wines fermented in specially selected French oak barrels to add complexity and structure. Malolactic fermentation took place to soften the minerality. Finally, we left the wines resting for six months on fine lees before blending them with our reserve wines before bottling,

AGEING: 35 months on the lees minimum. Bottling July 2018.

WINEMAKER'S ADVICE: Ready to drink now or can be cellared for up to five years in optimum storage conditions.

