
CLASSIC CUVEE

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.



Our Hambledon Classic Cuvée is a well-balanced blend of all 3 traditional grapes, handpicked on our own estate. Aged at least 35 months, it is vibrant, with structured yet ripe acidity.

Tasting will elegantly unfold to reveal layers of floral and stone fruit aromas.

Blend : 52% Chardonnay, 32% Pinot Noir, 16% Pinot Meunier, from the 2018 harvest with tank-aged reserve wines added (3%).

Ageing : Minimum of 35 months on the lees.

Winemaker's advice : Ready to drink now or can be cellared for 12-24 months in optimum storage conditions.

Dosage : 5.7g/l