

EST. 1952

# HAMBLEDON

VINEYARD

## Celebrate Great British Rosé Week

### Rosé Discovery Flight

#### Classic Cuvée Rosé

A beautiful, vivid wild strawberry pink with a hue of red onion skin on the rim. Aged a minimum of 45 Months, this Chardonnay-led blend will reveal rich aromas of red fruits, delivered in a clean, crisp, yeasty finish.

Blend: 86% Chardonnay, 14% Pinot Noir

Dosage: 10g/l



#### Première Cuvée Rosé

Showing rich bouquet of summer raspberry fruit and subtle autumnal blackberry, the blend's high proportion of Pinot Meunier gives the wine a heady note and flavour, slightly savoury and suggestive of miso. The palate is finely knit and multi-layered after extended bottle aging, but remains vivacious and intense.

Blend: 88% saignée Pinot Meunier, 5% Red Pinot Noir, 7% Chardonnay.

Mostly from 2016 harvest with some reserve wines.

Dosage: 5g/l



#### Zéro Dosage Rosé

A beautiful, vivid wild-strawberry pink with a hue of red onion skin on the rim. On the nose, magnolia blossom is followed stridently by perfumed wild-strawberry compote with hints of buttered white sourdough toast. The palate is rich and mouth filling with flavours of strawberry balanced by zingy tart cranberry and pithy Amalfi lemon notes. The texture is creamy with a clean, crisp, yeasty finish.

Blend: 100% Pinot Meunier.

Dosage: 0g/l



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# How is Sparkling Rosé Made?

## Assemblage Method

This is a very traditional and very common way to make sparkling rosé. Simply put, a blend is made of mostly white wine, and a small amount of red is added before the second fermentation. This generally results in a softer pink colour, and lighter tones on the palate- like those found in our Classic Cuvée Rosé, which is a blend of 86% Chardonnay, and 14% red Pinot Noir.

## Saignée Method

The Saignée method begins with crushing red grapes, and allowing the juice to rest on the skins, while closely monitoring the colour of the juice- the longer the skin contact, the darker the juice. After a short amount of time, the juice separated from the skins and the juice begins primary alcoholic fermentation. This usually results in a deeper colour, and complex range of flavours and aromas. Our Première Cuvée Rosé and our Zéro Dosage Rosé are both made using this method.