
PREMIÈRE CUVÉE ROSÉ

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



The colour is a delicate strawberry pink, with just a suggestion of bronze and onion skin. The bouquet springs from the glass, immediate and assertive, rich with sweet summer raspberry fruit and subtle autumnal blackberry.

The blend's high proportion of Pinot Meunier also gives the wine a heady note and flavour, slightly savoury and suggestive of miso. It is this character that drives the wine in its vinous direction, being as suitable for the table as it is as an apéritif. The palate is finely knit and multi-layered after its extended ageing in bottle, and remains vivacious and intense, ripe and seductive yet with a beguiling marine undertone.

Blend : saignée Pinot Meunier (87.5%), Red Pinot Noir (5.2%), and Chardonnay (5.2%)

Ageing : non-vintage, based on wine from the 2016 Harvest, with some reserve wine from our Solera tanks and barrels.

Dosage : 5g/l