

# HAMBLEDON PREMIÈRE CUVÉE NV

ENGLISH SPARKLING WINE

EST. 1952

# HAMBLEDON

VINEYARD

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

**TASTING NOTE:** Confit lemon, orange blossom and white lily exude on the nose, nestling amongst ripe apricot, white peach and baked red apple. The palate intensifies, evolving into tarte Tatin, almond croissant and a dusting of crumble, yet maintaining a precise structure, creamy texture and mouth-watering acidity. The finish develops a mineral, chalky quality, nodding to our Hampshire terroir, and the svelte mousse remains persistent and elegant. Incredibly complex and immensely enjoyable.

**ASSEMBLAGE:**

**BLEND:** 67% Chardonnay, 11% Pinot Noir and 22% Pinot Meunier, mostly from the 2014 harvest, with barrel-aged reserve wines.

**DOSAGE:** 2.5 g/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 4% of the 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:** A minimum of 62 months on the lees

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

