
PREMIÈRE CUVÉE

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



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.

Blend : 67% Chardonnay, 11% Pinot Noir and 22% Meunier from 2014 harvest with reserve wine aged in tank and barrels.

Ageing : almost 6 years on the lees.

Winemaker's advice : Ready to drink now or can be cellared up to 10 years in optimum storage conditions.

Dosage : 2.5g/l