

Hattingley Valley

Blanc de Blancs 2019



WHITE
CHAMPAGNE &
SPARKLING



GREAT BRITAIN



ENGLAND

VITICULTURE

2019 saw a good start to the growing season with plenty of sunshine and the hottest Easter bank holiday on the record. The result was good yields of clean healthy grapes with excellent concentration of natural sugar and flavours.

VINIFICATION

Handpicked and gently whole-bunch-pressed. Approximately 12% of the total blend was fermented in old Burgundy barrels, and MLF took place for round and creamy texture. The wine spent six months in tank and barrel before undergoing secondary fermentation and more than five years ageing in bottle to soften the acidity and gain its signature character.

SIZE	75cl
VINTAGE	2019
ABV	12%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	E2016119
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	England
ALLERGENS	Sulphur
CLOSURE	Diam
PH	2.96
TOTAL ACIDITY	8.8g/l Tartaric
RESIDUAL SUGAR	10.5g/l
SKU	E2016119