Hattingley Valley

Classic Reserve Magnum



WHITE CHAMPAGNE & SPARKLING | GREAT BRITAIN | HAMPSHIRE | SUITABLE FOR VEGANS

SIZE	150cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (30%), Pinot Meunier (19%), Pinot Grigio (1%)
CLOSURE	Diam
SKU CODE	E20280NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Hampshire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	2.99
TOTAL ACIDITY	8.7g/l Tartaric
RESIDUAL SUGAR	7g/l
SKU	E20280NV

TASTING NOTE

An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate showing crisp acidity and fine mousse. It has delicate toasty characteristics from being aged on lees whilst the gentle oak flavour adds complexity.

VITICULTURE

Grapes were hand harvested for the ultimate in care from the Hampshire vineyards.

VINIFICATION

25% barrel fermented in old white Burgundy barrels, 8 months on lees in tank & barrel, no stirring/sulphur dioxide, tirage July 2011, 21 months on lees, 4 months post disgorging. Signature style with texture & richness.

FOOD MATCHING

This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.