Hattingley Valley

Cuvée 53 Rest Associates

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WHITE CHAMPAGNE & SPARKLING

GREAT BRITAIN

ENGLAND

SUITABLE FOR VEGANS

TASTING NOTE

Delicate aromas of lemon zest, orange peel and honeysuckle on the nose. Green apple and brioche on the palate are accompanied by a hint of marzipan.

VINIFICATION

Traditional method. 11% of the total blend was barrel fermented in old white Burgundy barrels and partial malolactic fermentation took place to soften the wine's natural acidity. 12% of reserve wines were added to the blend before second fermentation. It spent 4 years ageing on lees in order to gain extra roundness and character, before disgorgement.

FOOD MATCHING

Aperitif or light grilled fish / seafood dishes.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (35%), Pinot Meunier (15%)
CLOSURE	Diam
SKU CODE	M32961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	England
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.01
TOTAL ACIDITY	8.2g/l Tartaric
RESIDUAL SUGAR	7.5g/l
SKU	M32961NV