Hattingley Valley

Cuvee 53 Rest Associates

[Image not available]

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/I Tartaric

RESIDUAL SUGAR 7.5g/l

SKU M32961NV









FOR VEGANS

GREAT BRITAIN ENG

ENGLAND

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.

