

Hattingley Valley

Cuvee 53 Rest Associates

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WHITE
STILL WINE



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.

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|-----------------|---|
| 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 |