

SUSSEX, ENGLAND

March 2013

## **Press Release**

Hoffmann & Rathbone are proud to reveal their Inaugural First Release THE 2010 ROSÉ RÉSERVE BRUT.

The 2010 Rosé Réserve Brut is an outstanding and truly unique boutique English sparkling wine. Its production is a tale of love and passion.

Available only in limited-edition bottles and only on allocation.

Elaborated from handpicked Pinot Noir, complemented by barrique fermented Chardonnay, it is aged to perfection over 19 months on the lees, in Hoffmann & Rathbone's cellars in the beautiful Sussex countryside.

Modern minimalistic winemaking and the art of traditional bottle fermentation, devoted ageing, remuage, disgorgement and dosage are combined to create distinctive flavours and delicate layers. The wine boasts a classically expressive array of red fruit aromas and an intriguing bouquet, layered with nuances of rose.

Each lovingly created bottle is hand-labeled, individually numbered and tissue-wrapped. Every bottle represents the pure passion for winemaking that is at the heart of family-run business Hoffmann & Rathbone.

Hoffmann & Rathbone's Ulrich Hoffmann brings a personal wealth of vinification and vineyard technology expertise, from an impressive international 15-year career that has taken him from the prestigious Rolf-Willy Estate in Baden-Württemberg to Chateau de Fieuzal and Chateau Haut-Gardére in Bordeaux; via Artadi in Navarra, Cain Vineyards in Napa Valley, Bookers Vineyard in Sussex and the Gusbourne Estate in Kent. One of the wines he crafted was served on the Royal Barge as part of Her Majesty The Queens' Jubilee Celebrations.

It was not only his love of wine that finally bought Ulrich to Moonhill Farm in Sussex, but a long, long-distance love affair with now wife Birgit Rathbone. The couple combined their names to begin a new heritage, a brand suffused with absolute commitment and devotion.

FOR MORE INFORMATION, INTERVIEWS OR IMAGES, PLEASE CONTACT