



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



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CRAFTED BY HAND IN ENGLAND FROM OUR VINEYARDS

TRADITIONAL METHOD  
2012  
BLANC DE BLANCS  
750ml BRUT 12% VOL

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## Blanc de Blancs 2012

### Vineyards

**Appellation:** England

**Location:** East Sussex

**Soils:** Wealden Clay

**Microclimate:** South facing, sheltered, warm and dry

**Pruning Method:** Single guyot

**Harvest Period:** Early October

**Harvest Method:** Hand picked

### Winemaking

**Processing:** Gently whole bunch pressed and naturally settled for 36 hours.

**Fermentation:** 14 days at 15°C using 120 years old yeast. Fermented in temperature controlled stainless steel tanks with 40 percent fermented in large format oak barrels for enriched complexity.

**Malolactic:** 40%

**Bottling date:** 7th May 2013

**Yielding:** 1700 Bottles

**Lees ageing:** 7½ Years

**Released:** 1st March 2021

### Analysis

**Grape variety:** 100% Chardonnay

**Alcohol:** 12%

**Titrateable acidity:** 9.4 g/l

**Dosage:** 6.8 g/l

**pH:** 3.2

### Food Pairing

Our Blanc de Blancs should be the focus of the meal and rather chaperoned by food like white fish and shellfish complimented by a creamy element. Deliciously pure, precise and not overworked food works best.

**Serving Temperature:** 10-12°C

### Winemakers Notes

Our Blanc de Blancs is an intellectual wine that changes its nuances throughout the involvement in the glass.

Fine seamless mousse with initial subtle citrus aromas on the nose it continues to gently unfold pine nut and cinnamon hints. On the palate, it is generous and intense with hints of brioche and a stunning saline lemony thrill. Deeply compelling with great tension on the finish.

Additional years of cellar ageing will enable the wine connoisseur to experience even greater hidden depths.

### Awards

**Decanter World Wine Awards 2020:** Gold

**London Wine Competition 2021:** Gold

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