



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND





## Classic Cuvée 2014

### Vineyards

**Appellation:** England

**Location:** East Sussex

**Soils:** Wealden Clay

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

**Pruning Method:** Single guyot

**Harvest Period:** Early to Mid October

**Harvest Method:** Hand picked

### Winemaking

**Processing:** Gently whole bunch pressed and naturally settled for 24 - 36 hours.

**Fermentation:** 14 days at 15°C using 120 years old yeast. Fermented in temperature controlled stainless steel tanks with the taille fermented in oak barrique and added as seasoning to the final blend.

**Malolactic:** 60%

**Bottling date:** 22nd May 2015

**Yielding:** 3200 Bottles

**Lees ageing:** 5½ Years

**Released:** 1st March 2021

### Analysis

**Grape variety:** 60% Pinot Noir – 30% Chardonnay – 10% Pinot Meunier

**Alcohol:** 12%

**Titrateable acidity:** 9.4 g/l

**Dosage:** 6.0 g/l

**pH:** 3.2

### Food Pairing

A wine to be served everywhere. From a gorgeous backyard barbecue to that black tie dinner.

Served with light starters such as seared scallops, or with a main dish like lemon sole, leeks and tarragon. For our winemaker, Barbeque Oysters are the perfect match for this Classic Cuvée.

**Serving Temperature:** 10-12°C

### Winemakers Notes

A vibrant, clear yellow colour with golden reflections and satin mousse.

Youthful and energetic sparkling wine that shows rich aromas of sweet almonds, hazelnuts, peaches and raspberries with a sense of proportion, intrigue and balance.

The texture is both viscous and mouth watering, and the wine has a balanced acidity and long finish that lingers on the palate with expansive apple and nectarine dimensions.

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

[hoffmannandrathbone.co.uk](http://hoffmannandrathbone.co.uk)