



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND





Blanc de Blancs 2013

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 year-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: 6th May 2014

Yielding: 2800 Bottles

Lees ageing: 10 Years

Released: 1st March 2021

Analysis

Grape variety: 100% Chardonnay

Alcohol: 12%

Titrateable acidity: 10.3g/l

Dosage: 8.2 g/l

pH: 3.1

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.