



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND





Blanc de Noir 2015

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single and double guyot

Harvest Period: Early October

Harvest Method: Hand picked

Winemaking

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

Fermentation: 14 days at 15 degrees Celsius 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: 100%

Bottling date: 22th May 2016

Yielding: 1300 Bottles

Lees ageing: 9 Years

Released: 1st June 2025

Analysis

Grape variety: 100% Pinot Meunier

Alcohol: 12%

Titrateable acidity: 6.3g/l

Dosage: 5.6g/l

pH: 3.46

Awards

Decanter World Wine Awards 2025 –
Gold Award

International Wine Challenge 2025 –
Silver Award

Food Pairing

Did you say Brunch? Steamed Asparagus & Poached Eggs with Miso Hollandaise.

Serving Temperature: chilled, depending on outside or room temperature.

Winemakers Notes

A real gem. Luminescent, vibrant and glowing in the glass.

It bursts of fresh stone fruit from peach to apricot and delicate orchard fruits of mirabelle plum and red berries.

A savoury mineral core, hints of spicy gingerbread sweetness and tangerine with a particularly fine pearly mousse leading to classy and long finish.

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

hoffmannandrathbone.co.uk