



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND





Classic Cuvée 2015

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 year-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.

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