

# Hattingley Valley

## Classic Reserve Magnum



WHITE  
CHAMPAGNE &  
SPARKLING



GREAT BRITAIN



HAMPSHIRE



SUITABLE  
FOR VEGANS

### TASTING NOTE

An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate showing crisp acidity and fine mousse. It has delicate toasty characteristics from being aged on lees whilst the gentle oak flavour adds complexity.

### VITICULTURE

Grapes were hand harvested for the ultimate in care from the Hampshire vineyards.

### VINIFICATION

25% barrel fermented in old white Burgundy barrels, 8 months on lees in tank & barrel, no stirring/sulphur dioxide, tirage July 2011, 21 months on lees, 4 months post disgorging. Signature style with texture & richness.

### FOOD MATCHING

This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.

SIZE	150cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (30%), Pinot Meunier (19%), Pinot Grigio (1%)
CLOSURE	Diam
SKU CODE	E20280NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Hampshire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	2.99
TOTAL ACIDITY	8.7g/l Tartaric
RESIDUAL SUGAR	7g/l
SKU	E20280NV