

Hattingley Valley

Kings Cuvée 2017



WHITE
CHAMPAGNE &
SPARKLING



GREAT BRITAIN



HAMPSHIRE



SUITABLE
FOR VEGANS

TASTING NOTE

This prestige sparkling wine has an attractive pale golden straw colour with a fine mousse. Citrus and baked apple aromas combine with hints of toast and rich spices. It has a very smooth and elegant structure with delicate fruit and seductive oak, leading to a distinctive fresh, long and complex finish.

VITICULTURE

Grapes from two south-facing Hampshire sites, managed by Hattingley Valley Vineyard, endured early cold, but July's heat enabled healthy flowering and fruit set. Favorable conditions led to ripe fruit with good sugar levels, harvested from October 2nd to November 5th.

VINIFICATION

Introducing Kings Cuvée: a rare blend of Chardonnay and Pinot Noir. 100% barrel fermented, aged 8 months in aged oak. Top 7 barrels chosen from 180. Aged 30 months on lees, disgorged w/ 5g/L dosage. Minimum 6 months on cork before release.

SIZE	75cl
VINTAGE	2017
ABV	12%
GRAPE VARIETIES	Chardonnay (70%), Pinot Noir (30%)
CLOSURE	Diam
SKU CODE	E4486117
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Hampshire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.04
TOTAL ACIDITY	10.1g/l Tartaric
RESIDUAL SUGAR	6.3g/l
SKU	E4486117