



HUNDRED HILLS

OXFORD ENGLAND

Limited Edition wines

2019 Blanc de Blancs

An early budburst followed by a long, cool and dry season combined to yield a perfect harvest late in October. We created base wines using grapes from our Hilltop single parcel with over 100 days on the vine

The wines underwent alcoholic fermentation and a full malolactic fermentation in traditional oak cask, and then were kept for 36 months on lees. This artisanal wine will age beautifully and reveals the enormous potential of our exceptional English chalk valley terroir, as it evolves to fully express the fresh 2019 vintage.

Tasting Note

Intense layers of ripe lemon zest, limes and yuzu fill the palate balanced by a sea spray minerality and nutty, umami finish. This wine has tremendous potential to age over the coming decades.

Blend: 100% Chardonnay
Lees ageing: 36 Months
Malolactic Fermentation: Full
Dosage: 5g/l

