



HUNDRED HILLS

OXFORD ENGLAND

Limited Edition wines

2019 Blanc de Noirs

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 a single parcel of Pinot Noir on our southeast facing hillside with over 100 days on the vine

The wine underwent alcoholic fermentation and a full malolactic fermentation in stainless steel tank, and then were bottled with 30 months on lees. This artisanal wine shows the generosity of our Pinot Noir balanced by the fresh nature of the 2019 vintage.

Tasting Note

Crafted from a single parcel of south facing Pinot Noir harvested late in the season, this is the first Blanc de Noirs released by Hundred Hills and the only one for many years to come. Deep gold in colour with a pleasant peach skin pink reflection. A core of vibrant acidity and blood orange zestiness draw together the generous, round palate of ripe Pinot Noir. Intense layers of red fruit; macerated strawberry, raspberries, red apple and Morello cherries lead into a deeper layer of ripe nectarine and juicy flat peaches with cream. Drink now to 2030.

Blend: 100% Pinot Noir
Lees aging: 30 months
Malolactic Fermentation: Full
Dosage: 6g/l

