



VALKYRIE

SELECTIONS



HATTINGLEY VALLEY



BLANC DE BLANCS 2014

HATTINGLEY VALLEY || Hattingley Valley was founded in 2008 by Simon and Nicola Robinson in Hampshire, England with its chalky soils and climate ideally suited for sparkling wines. They planted their first 7.3 hectares on a south-facing site with Chardonnay, Pinot Noir and Pinot Meunier using laser-guided planting technology. Today, the team manages over 24 hectares (60 acres) of vines across two well-situated sites. Led by winemaker Emma Rice, Hattingley sparkling wines are all made in the traditional method with the highest quality standards – leading the charge for the English Sparkling Wine movement.

HAMPSHIRE, ENGLAND || Located in the Central South, Hampshire benefits from the chalky limestone soil and cool climate growing conditions that closely mirror those found in Champagne. Hampshire is home to the first established commercial wine producer, founded in 1951. The best vineyards tend to be south facing, benefitting from increased sun exposure.

BLANC DE BLANCS 2014 ||

BLEND | 100% Chardonnay

VINEYARDS | A blend of two Chardonnay parcels, both south-facing sites managed by Hattingley. One is on solid chalk with a shallow flinty loam topsoil and about 70 metres above the sea level, and the other on solid chalk with a flinty clay topsoil about 30cm deep and 160 metres above sea level.

WINEMAKING | Handpicked grapes which are gently whole-bunch pressed. The juice was fermented in temperature-controlled stainless steel tanks with a small proportion (13%) barrel-fermented in old oak barrels. A partial malolactic fermentation was carried out for this vintage to give roundness to balance the crisp acidity.

ALCOHOL | 12%

DOSAGE | 3g/l

TASTING NOTES | Pale golden colour with a subtle green hue and persistent soft mousse, this Blanc de Blancs has vibrant citrus and green apple aromas layered with honey, nuts and hints of marzipan. The palate is beautifully balanced with refreshing crisp acidity and wonderfully integrated oak, that gives way to a creamy mouthfeel and long, complex finish.

