

## HATTINGLEY VALLEY



### Rosé 2014 || 92 points

“The 2014 Rosé is a blend of 60% Pinot Noir, 40% Pinot Meunier and 20% Pinot Noir Pécocé. Now this is a very impressive sparkling Rosé. It has a succinct bouquet of freshly picked strawberry, red cherry and a touch of green apple, all precise and quite mineral-driven. The palate is fresh on the entry with a slight waxiness to the texture. It has more complexity than its peers and it fans out gloriously with hints of praline and strawberry towards the vivacious finish. This is one to serve to the next person that refutes the idea of great English sparkling wine.”



### Blanc de Blancs 2011 || 89 points

“The 2011 Blanc de Blancs was tasted from magnum and underwent no malolactic, four year lees ageing and with 10% aged in barrel. There is 12 grams per liter of acidity. It offers crisp Granny Smith apple, pear and a touch of wet granite on the nose that is crisp and focused. The palate is fresh on the entry, with well-judged acidity and a sense of energy conveyed on the slightly spicy finish. This appears to be ageing nicely and should continue to gift several years of drinking pleasure.”



### Classic Reserve NV || 88 points

“The NV Classic Reserve is a blend of 50% Chardonnay, 30% Pinot Noir, 19% Pinot Meunier and 1% Pinot Gris that includes 18% Reserve wine. The nose is pretty and winsome: red apple and a touch of conference pear, fresh with a hint of sea spray. The palate is fresh and vibrant with strong green apple notes, not as complex as the Rosé for sure, but harmonious to the finish.”