

HAMBLEDON, HAMPSHIRE, ENGLAND

**MENTZENDORFF**  
*wine shippers since*  
**1858**

## CLASSIC CUVÉE

**HAMBLEDON**  
VINEYARD

### DETAILS OF PRODUCTION

Established in 1952 by Major General Sir Guy Salisbury-Jones, Hambledon in the South Downs is England's oldest commercial vineyard. Ian Kellett acquired Hambledon in 1999 with a view to restoring Hambledon to its former glory, and research convinced him that the site was perfectly suited to the production of sparkling wines. The Newhaven chalk on which the vines grow was formed on the seabed of the Paris basin some 65 million years ago and is found in the best Chardonnay areas of the Côtes des Blancs in Champagne. In 2005 a 10-acre 'test bed' of Chardonnay, Pinot Noir and Pinot Meunier was planted on a combination of 27 different vine clones and rootstocks to see which gave the best results. Hambledon now comprises over 200 acres of vineyards and is the only gravity-fed, state-of-the-art winery in the UK. In 2011 Hervé Jestin, one of Champagne's leading chefs de cave and renowned expert in minimal-intervention winemaking, joined Hambledon and now directs all winemaking at the Estate alongside Felix Gabillet. For their Classic Cuvée, all the grapes were pre-selected and handpicked from their private estate, 88% from the 2017 harvest. They left the wines resting for six months on fine lees before blending them with reserve wines before bottling.

### TASTING NOTES

Fresh sourdough, magnolia and lily scents mingle with a hint of smoke over a core of greengage, red plums and dessert apples. The Palate is vivid, almost vibrantly crunchy with precise, structured yet ripe acidity. It is linear, dense and long with momentum and power that bodes well for the future. This wine has energy and latent tension that will unfold to reveal layers of floral and stone fruit aromas and a rich palate with great length.

### HOW TO SERVE

Ready to drink now or can be cellared for up to five-ten years in optimum storage conditions. After ten minutes in the glass, the whole nose comes together and gains toasty, biscuity weight. Hambledon Classic Cuvée is the perfect aperitif but also makes an ideal match to fresh seafood such as oysters, scallops, sushi or smoked salmon with asparagus. Best served between 10 and 12°C.

*"Hampshire's Hambledon is one of the stars, its Classic Cuvée a tingling, Cox's apple-tangy, subtly toasty delight."*

**DAVID WILLIAMS, THE OBSERVER, JULY 2021**  
HAMBLEDON CLASSIC CUVÉE

[www.hambledonvineyard.co.uk](http://www.hambledonvineyard.co.uk)

<b>VINTAGE</b> NV
<b>STYLE</b> English Sparkling Wine
<b>BLEND OF GRAPES</b> 58% Chardonnay 18% Pinot Noir 23% Pinot Meunier
<b>DOSAGE</b> 4.5 g/l
<b>ALCOHOL</b> 12%

