

HAMBLEDON, HAMPSHIRE, ENGLAND

MENTZENDORFF
wine/shippers since
1858

PREMIÈRE 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 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. A minimum of 62 months ageing on the lees.

TASTING NOTES

Confit lemon, orange blossom and white lily exude on the nose, nestling amongst ripe apricot, white peach and baked red apple. The palate intensifies, evolving into tarte Tatin, almond croissant and a dusting of crumble, yet maintaining a precise structure, creamy texture and mouth-watering acidity. The finish develops a mineral, chalky quality, nodding to our Hampshire terroir, and the svelte mousse remains persistent and elegant. Incredibly complex and immensely enjoyable.

HOW TO SERVE

Ready to drink now or can be cellared for up to ten years in optimum storage conditions. Complexity, acidity, length and texture are all beautifully judged and combine seamlessly on the palate making this the perfect accompaniment to lobster, scallops, oysters, monkfish, turbot and dover sole. Best served between 10 and 12°C.

"Tight and toasty with excellent acidity. Complex toast, smoke and lemon aromas. Bright citrus palate with tangy fruit concentration. Bone dry and very long."

96 POINTS (GOLD MEDAL), DECANTER WORLD WINE AWARDS
2021

HAMBLEDON PREMIÈRE CUVÉE

www.hambledonvineyard.co.uk

VINTAGE NV
STYLE English Sparkling Wine
BLEND OF GRAPES 67% Chardonnay 11% Pinot Noir 22% Pinot Meunier
DOSAGE 2.5 g/l
ALCOHOL 12%

