

HAMBLEDON, HAMPSHIRE, ENGLAND

MENTZENDORFF
wine shippers since
1858

EST. 1952

HAMBLEDON

VINEYARD

PREMIÈRE CUVÉE ROSÉ

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.

Our first Première Cuvée Rosé is a blend based on the 2016 harvest. The style is a more vinous and gastronomic version of rosé based on the saignée method. A longer lees ageing – the wine was bottled in 2017 and disgorged in 2022 – gives the depth and complexity worthy of our Première range.

TASTING NOTES

The colour is a delicate strawberry pink, with just a suggestion of warm and sunny rosy browns hues. The bouquet springs from the glass, immediate and assertive, rich with sweet summer raspberry fruit and subtle autumnal blackberry. The blend's high proportion of Pinot Meunier also gives the wine a heady note and flavour, slightly savoury and suggestive of miso. The palate is finely knit and multi-layered after its extended ageing in bottle, and remains vivacious and intense, ripe and seductive yet with a beguiling marine undertone.

HOW TO SERVE

As suitable for the table as it is as an apéritif.

VINTAGE NV
STYLE English Sparkling Wine
BLEND OF GRAPES 87.5% saignée Pinot Meunier 5.2% Red Pinot Noir 5.2% Chardonnay
DOSAGE 5 g/l
ALCOHOL 12%

