

EST. 1952

HAMBLEDON

VINEYARD

CLASSIC CUVÉE

Our Hambledon Classic Cuvée is produced exclusively from our own estate on the South East facing chalk slopes of Windmill Down, in the historic village of Hambledon.



Our Classic Cuvée is a blend of all 3 traditional grapes, aged on lees for 4 years. On the palate the wine is assertive, dry yet also energetic with apple-fresh personality and richer notes of toasted sourdough on the finish.

Blend : 51% Chardonnay, 32% Pinot Noir, 17% Pinot Meunier, from the 2019 harvest with reserve wines from our solera system added (16%).

Ageing : Minimum of 35 months on the lees.

Winemaker's advice : Ready to drink now or can be cellared for 12-24 months in optimum storage conditions.

Dosage : 5.5g/l