



WINEMAKER

Collette O'Leary

FARMING

Sustainable

VARIETALS

Chardonnay

FEATURES

Bottle, Cork

ABV

12%

AVAILABLE SIZES (L)

0.750



Henners Blanc de Blancs

UNITED KINGDOM, ENGLAND



WHITE

WINERY OVERVIEW

Nestled next to the Pevensey Levels Nature Reserve and less than 5 miles from the sea in East Sussex, Henners Vineyard was established in the picturesque village of Herstmonceux in 2007. Planted with the three classic sparkling grape varieties, Chardonnay, Pinot Noir and Pinot Meunier, the vineyard is in one of the driest, sunniest pockets of England.

The vineyard benefits from a strong coastal influence, low elevation and rich, free-draining clay soils making the site ideally suited for the production of quality sparkling and still wines. Sea breezes are key to the success of the grapes, minimizing frost risk, reducing disease pressure and bringing a crisp salinity to the wine.

In the winery, Henners takes a noninterventionist approach, made possible by the quality of the fruit. They have multiple vine clones and varieties planted to give a broad palate of wines for final blending and play with reserve wines and oak barrels to contribute character, depth, richness and layers to the wines. The wines are fermented and bottled on-site with a small, dedicated team responsible for every aspect of production.

Henners's range of award-winning English still & sparkling wines seek to respect, yet challenge, tradition. From grape to glass, the team produces wines with character, style and quality. They are proud to be founding members of Sustainable Wines of Great Britain.

VITICULTURE

The grapes are harvested with tremendous flavor concentration.

VINIFICATION

100% Chardonnay.

Dosage: 5 g/l

AGING

Aged on lees for a minimum of 36 months.

TASTING NOTES

Classic chardonnay notes of lemon, grapefruit and orange zest, combined with riper stone fruit characters, hints of tarte tatin and pastry combine to make this mouthwatering and elegant vintage blanc de blancs.

