



#### WINEMAKER

Collette O'Leary

#### FARMING

Sustainable

#### VARIETALS

Chardonnay, Pinot Meunier, Pinot Noir

#### FEATURES

Bottle, Cork

#### ABV

12%

#### AVAILABLE SIZES (L)

0.750



## Henners

### Brut NV

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.

#### VINEYARD

Grapes are grown in Herstmonceux, East Sussex. The vineyard's micro-climate is warm with well-drained soils, a southerly slope aspect, and low altitude.

#### VINIFICATION

Produced using the classical method. Vine clones and varieties are fermented separately to allow a broad palette of wines for final blending. A proportion is fermented in aged oak barrels to add subtle character and layers to the wine.

Dosage: 7 g/l

#### AGING

Over 48 months on the lees.

#### TASTING NOTES

Sour dough aromas combine with crunchy green apple fruit to provide a wonderfully welcoming nose. The palate is fine with a lively and persistent mousse. Green apple and pear fruit characters mix with a toasted brioche lees-y flavor, helping to provide a complex and more-ish palate. Balanced acidity and a long finish make this a very classy sparkling wine indeed.

