

HENNERS BRUT

East Sussex
Chardonnay 40%, Pinot Noir 35%, Pinot Meunier 25%

UEHN001
12.00% ABV



FOOD MATCH

Perfect aperitif or celebration wine

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.

PRODUCTION

Henness Brut is produced solely from grapes grown on our outstanding estate, in Herstmonceux East Sussex. We found the unique combination of warm, well drained soils and a southerly aspect slope coupled with low altitude, results in perhaps the finest vineyard micro-climate in the country. We take non-interventionist approach in the winery, made possible by the quality of the fruit. 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. This wine spends over 48 months on its lees.

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750ml, Case6, 19.8

96 Cases / 8 Layers

Boutinot
USA INC.