Hindleap Blanc de Blancs Brut, Bluebell Vineyard Estates 2020



Region

If you have never tried an English wine before – well now is your opportunity. The vineyards of England are generally located in the warmer southern counties where the milder influences of the gulf stream have an important effect, as our northern hemisphere vineyards need a longer cooler growing season than in Europe to produce top quality grapes. More than 500 vineyards are in production across the UK and bottled annual sales has reached 3 million bottles, with Chardonnay, Pinot Noir and Bacchus the most planted varieties.

Producer

The original vines of Bluebell Vineyards were planted in 2005 with the desire to produce high quality English sparkling wines. The wines are named Hindleap as the Hindleap Hill is just beyond the vineyards. Situated on the fringes of the Ashdown Forest on sandstone soils, there are now 10 ha under vine, predominantly Pinot Noir and the classic Champagne varieties with some experimental Seyval and Bacchus. The vines are carefully nurtured, and hand harvested before small bath fermentation. Blending the wines before the second fermentation and ageing for a minimum nine months (17 months in practice) imparts a distinct imprint of terroir to the Champagne quality.

Tasting Notes

The Hindleap vineyard was planted in 2005 on chalk and sandstone soils adjacent to the Bluebell Railway and fringes of the Ashdown Forest. Like Champagne, it is produced by the traditional method, re-fermented and aged on the lees for 52 months. This vibrant Blanc de Blancs uses the estate`s best Chardonnay grapes slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche and elderflower. This wine has a balanced acidity which works beautifully for a vibrant finish even after time ageing.

Food

A fine aperitif and good accompaniment to olives, smoked nuts, asparagus, crab salad or grilled sea fish, roast chicken and soft cheeses.

Technical Information

Country	United Kingdom
Region	Southern England
Grape(s)	Chardonnay (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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