

## Hundred Hills Blanc de Blancs



### **Description:**

Hundred Hills Blanc de Blancs is a single-vineyard sparkling wine made from Chardonnay grapes grown on the steep chalk slopes of the Stonor Valley in Oxfordshire. The grapes were hand-harvested after over 100 days on the vine, fermented in traditional oak casks, and aged for 36 months on lees. This careful process highlights the distinct chalky terroir of the region.

### **Tasting Notes:**

Pale green-gold with a fine bead of bubbles. Aromas of white flowers, ripe stone fruits like nectarine and apricot, with a subtle creamy, pastry note. The palate is fresh and vibrant, showing juicy yellow plum, greengage, and hints of Cox's apple, balanced by a mineral chalky texture. The finish is long and precise.

### **Allergens:**

Contains sulphites.

### **Dish Pairing:**

Sushi and seared sashimi

Roasted Cotswold chicken with asparagus and morel mushrooms

Salted cod with crispy shallots and dill

Lemon tart

### **Talking Point:**

Hundred Hills is one of England's few producers cultivating Chardonnay on steep, south-facing chalk slopes. The vineyard's altitude and slow ripening contribute to the wine's natural acidity and complex minerality, setting it apart from many other English sparkling wines.