

Hattingley Valley Classic Cuvée 2019



Description:

Hattingley Valley Classic Cuvée 2019 is a refined English sparkling wine crafted in Hampshire using the traditional method. A blend of Chardonnay and Pinot Noir (with a touch of Pinot Meunier in many years), this cuvée delivers bright, lively bubbles and a delicate balance of freshness and depth. The 2019 vintage shows elegance and clarity, with careful vinification and bottle ageing contributing to a polished, mature character.

Tasting Notes:

Green Apple, Lemon Zest, Pear, Brioche, Light Yeast, Toasted Almond, Delicate Mineral Finish

Allergens: Contains sulphites.

Dish Pairing:

- Oysters or shellfish
- Smoked salmon blinis
- Light fish dishes such as cod or sea bass
- Soft cheeses such as Camembert or Brie
- Light aperitif platters with nuts and fruit

Talking Point:

The Classic Cuvée from Hattingley Valley is one of the flagship sparkling wines helping define modern English fizz — combining careful vineyard management with traditional Champagne-method winemaking. The 2019 vintage benefited from favourable English growing conditions, resulting in a wine with expressive fruit, fresh acidity and a well-integrated mousse that speaks to the progress and quality potential of England's wine regions.