

# Hindleap Classic Cuvee Brut Multi-Vintage Bluebell Vineyard Estates N.V.



## 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 batch 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

This is their signature Classic Cuvee made up of wines from 2011, 2017, 2016, 2017 and 2018 with the largest contribution from the 2018 vintage. Straw gold with fine bubbles. Aromas of baked apples, elderflower and brioche lead to lime and mandarin spice, red apple skin and pastry on the palate. A long lingering finish.

## Food

A perfect aperitif or serve with crispy coated squid or fish and chips.

## Technical Information

<b>Country</b>	United Kingdom	<b>Dry/Sweet Style</b>	Bone dry
<b>Region</b>	Southern England	<b>Alcohol Content</b>	11.5%
<b>Grape(s)</b>	Chardonnay (61%) Pinot Noir (24%) Pinot Meunier (15%)	<b>Closure Style</b>	Cork
<b>Type</b>	Sparkling	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Fizz	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Light bodied		
<b>Sustainable</b>	Yes-certified sustainable		



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk