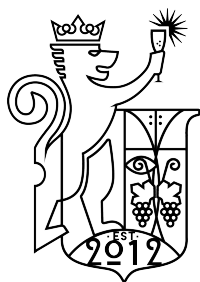


Hundred Hills

United Kingdom - Oxfordshire - Henley-on-Thames



HUNDRED HILLS

OXFORD ENGLAND

BLANC DE BLANCS

100% Chardonnay

Production area: single plot at Hilltop

Terrain: gessoso

Harvest: manual

Vinification: alcoholic fermentation and complete malolactic fermentation in traditional oak barrels

Refinement: 36 months on the lees

Color: straw yellow

Fragrance: intense layers of ripe lemon peel, lime and yuzu

Flavor: marine minerality and finish of hazelnuts and umami



Ownership/Founders Stephen and Fiona Duckett

Start of Activity 2012

Vitiviniculture Sustainable viticulture, SWGB certified

Hectares 60

Bottles produced 70.000

Stephen and Fiona Duckett began their search for an ideal vineyard to produce English sparkling wine in 2009, with the help of Dr. Michel Salgues, former oenologist at Maison Louis Roederer. After three years and the analysis of over 100 soil samples, they found the perfect site in the Stonor Valley, whose chalk resembled the Côte des Blancs of Champagne. They bought 42 acres of uncultivated land in Oxfordshire, untouched since the 16th century and surrounded by ancient woodland, where the Hundred Hills vineyards were born. Today, ten clones of low-yielding Chardonnay and Pinot Noir grow in a long, cool season, with grapes harvested in October to balance acids, sugars and flavours. In the cellar, minimal techniques preserve the delicate aromatic compounds, ensuring Hundred Hills wines are elegant and suitable for complex pairings.