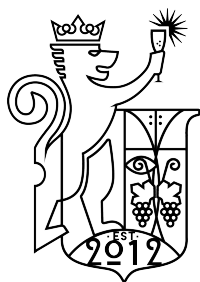


# Hundred Hills

United Kingdom - Oxfordshire - Henley-on-Thames



## HUNDRED HILLS

OXFORD ENGLAND

### HILLSIDE NO. 3

65% Pinot Noir, 35% Chardonnay

**Production area:** hill

**Terrain:** con esposizione a sud

**Harvest:** manual

**Vinification:** alcoholic fermentation and complete malolactic fermentation in stainless steel tanks and oak barrels

**Refinement:** 30 months on the lees in the bottle

**Color:** giallo paglierino

**Fragrance:** aromas of biscuit pastry lead to layers of yellow fruit on the nose, from ripe citrus fruits to yellow apple, Mirabelle plum, white peach and roasted pineapple

**Flavor:** rich and creamy palate is reminiscent of a perfect lemon tart



**Ownership/Founders** Stephen and Fiona Duckett

**Start of Activity** 2012

**Vitiviculture** 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.