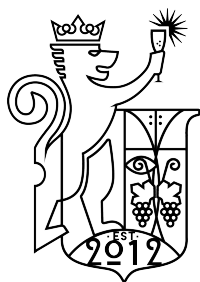


Hundred Hills

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

Vitiviniculture Sustainable viticulture, SWGB certified

Hectares 17

Bottles produced 70.000

In 2009, Stephen and Fiona Duckett began searching for the ideal vineyard to produce English sparkling wine, 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 Stonor Valley, whose chalk resembled the Côte des Blancs in Champagne. They purchased 42 acres of uncultivated land in Oxfordshire, untouched since the 16th century and surrounded by ancient woods, where the Hundred Hills vineyards were born. Today, ten low-yield clones of Chardonnay and Pinot Noir grow in a long, cool season, with grapes harvested in October to balance acids, sugars and aromas. In the cellar, minimal techniques preserve the delicate aromatic compounds, ensuring elegant Hundred Hills wines that are suitable for complex food pairings.