

Hundred Hills

United Kingdom - Oxfordshire - Henley-on-Thames





Ownership/Founders Stephen and Fiona Duckett Start of Activity 2012 Vitiviniculture Sustainable viticulture, SWGB certified Hectares 60 Bottles produced 70.000

SIGNATURE ROSÉ

80% Pinot Noir, 20% Chardonnay

Production area: Pinot Noir from the Winery Bank vineyard

and Chardonnay from the Meadow Woods vineyard

Harvest: manual

Vinification: no malolactic fermentation Refinement: 36 months on the lees Color: rosato delicato e vibrante

Fragrance: lively notes of red fruit and floral aromas of rose

and hibiscus

Flavor: ripe summer strawberries, fraises des bois, raspberries

and blackcurrants, creamy texture and a fine mousse



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.