



HUNDRED HILLS

OXFORD ENGLAND

Limited Edition wines

Blanc de Blancs "Library Release", 2018

From high up in the stunning Stonor Valley, this single parcel wine showcases the exceptional Chardonnay grown in our Hill Top vineyard from the outstanding 2018 vintage, undoubtedly a reference year for Hundred Hills. The stars aligned to deliver an early budburst with peak flowering on 20th June, and an excellent ripening season combined to yield a perfect harvest on September 30th.

With malic acids declining rapidly in the last days of ripening, the grape musts were sweet and intense. The base wines were fermented and aged in traditional oak cask for 6 months and were created without a malolactic fermentation to preserve their acidity. Once bottled the wine was kept for 72 months on lees before being disgorged. This artisanal wine continues to age beautifully and reveals the enormous potential of our exceptional English chalk valley terroir, as it evolves to fully express the memorable 2018 vintage.

Tasting Note

The initial release of our 2018 Blanc de Blancs from the tiny Hilltop single parcel has long since been consumed and enjoyed. That wine, aged on the lees for three years, was incredibly complex with notable ageability. A small tranche was wisely held back, gently aging on the lees in our cool dark cellar for six years. This second 'Library Release' retains all the initial charm and bright fruit, now layered with beguiling new aromas and flavours. Citrus, oak cask influence, lees contact, and time have melded into a creamy sweet smokiness. Freshly baked buttery shortbread and croissant notes fill the glass alongside candied lemon, toasted hazelnut, fresh beeswax, and a subtle hint of honey.

Blend:	100% Chardonnay
Lees aging:	72 months
Malolactic Fermentation:	None
Dosage:	5g/l

