Henners Brut Mag NVJ

EHN100NVJ

Henners

— East Sussex, Great Britain

Benchmark quality which highlights the brilliance of the Henners vineyard and winemaking skills.

Production

Produced using the classical method our Henners Brut NV is a blend of the three classic sparkling grape varieties, Chardonnay, Pinot Noir and Pinot Meunier, grown on both our own clay and neighbouring grower's chalk soils which complement each other in terms of generosity and finesse. These components are blended each year with small proportions of reserve wine to bring additional depth and structure. Aged on lees for 3 years it is an elegant, refined wine with great balance and a delicious citrus and orchard fruit backbone.

Tasting note

Sourdough aromas combine with crunchy green apple fruit to provide a wonderfully welcoming nose. The palate is fine with a lively and persistent mousse. Green apple and pear fruit characters mix with a toasted brioche leesy flavour helping to provide a complex and moreish palate. Balanced acidity and a long finish make this a very classy sparkling wine.

Food Match

Perfect aperitif or celebration wine.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Herstmonceux

Winemaker:
Collette O'Leary

Grape Varieties:
Pinot Meunier 25% Pinot Noir 35% Chardonnay 40%

Bottle Barcode:
15039161000255