



Harrow & Hope

2013

BLANC DE NOIRS

Brut | Blanc de Noirs - England



Stats

Grapes: 68% Pinot Noir - 32% Pinot Meunier

Vineyard: Harrow & Hope Estate

Vine Age: 4-7-years-old

Soil Type: Heavy gravel & shale over chalk

Viticulture: Practicing Organic – dry-farmed / vineyard has never been sprayed

Fermentation: 55% native (half of the stainless-steel ferments & all of the barrel ferments) - 45% inoculated (stainless-steel)

Skin Contact: None

Aging: Primary: 5 months in stainless-steel (85%) and neutral French barrique (15%) Secondary: 38 months in bottle

Residual Sugar: 8.8 g/L

Total Production: 350 cases

About

This was the wine that Henry longed to produce. From his time in Champagne it was the suppleness of Pinot Noir with the vivacity of the chalky soils that mesmerized him. The inaugural release and one that Tony Jordan, ex-head of LVMH's sparkling programs, quickly took attention to during the blending sessions. 2013 was a great vintage for the pinots in the Thames Valley. It was a shade drier than the southern regions but still had the excellent diurnal summer swings due to increased winds in the area.

The Pinots were hand-picked and fermented primarily in stainless steel (85%) with the rest seeing some barrique. After five months, the wine is racked to tank and the steel and barrel lots are blended. It is bottled and following 38 months on lees the bottles are disgorged and topped with an 8.8 g/L dosage. A further six months under cork is employed allowing the acidity to mellow.

Tasting Note

This wine has a huge presence; it's confident and boisterous with a huge punchy acidity up front, but enough depth and weight to match. After an intense rainier cherry and citrus bite, a broad, rich biscuit and concentrated stone fruit note develops. The wine is extremely long in the palate and with persistent energy and drive. Definitely one to lay down for a few years.