



# Henners Blanc de Blancs

Region:  
East Sussex

Grapes:  
Chardonnay

ABV:  
12%

## What:

A real treat for those extra-special occasions. This Internationally recognised wine is perfect for when you are looking to spoil the company you are keeping. While of course it can be drunk on it's own, we'd recommend pairing with a posh meal to make it a night you won't forget.

## Where:

Named 'Wine Enthusiast Editors Pick' and receiving 95 points in 2023, this is a real show-stopper of a wine. Our Blanc de Blancs is a 100% chardonnay blend made only in outstanding vintages. Aged on lees for a minimum of 36 months our Blanc de Blancs typifies the linear purity of this classic style. We select our finest lots of Chardonnay, ensuring that the wine has the fruit character, structure and elegance required for extended ageing.

Barcode:  
5039161000265

Sales Info:  
750ml ,Case6 ,19.84 lb.

Palletization:  
72 Cases / 5 Layers



## Food Pairings:

Lobster with lemon butter sauce or buttery poached halibut are ideal, enhancing the wine's silky mouthfeel and saline character. Pan-seared foie gras with a touch of citrus glaze plays beautifully off the wine's balance of richness and acidity. For a vegetarian pairing, lemon-infused risotto with parmesan and white truffle oil or roasted cauliflower with brown butter and hazelnuts will echo the wine's luxurious layers.

## Tasting Note:

An intense and luxurious wine, both balanced and complex, with salivating salinity woven throughout. Citrus with a hint of honey, the buttery silkiness makes this a grand wine for the big occasions.

