



Henners Brut

Region:
Herstmonceux

Grapes:
Chardonnay, Pinot Noir, Pinot Meunier

ABV:
12%

What:

Crafted to infuse every moment with joy and intrigue, with this wine we aim to embody the essence of celebration and relaxation. Versatile enough to elevate special occasions, complement a laid-back summer evening in the garden, or simply enhance your cozy moments on the sofa - a fizz for every occasion.

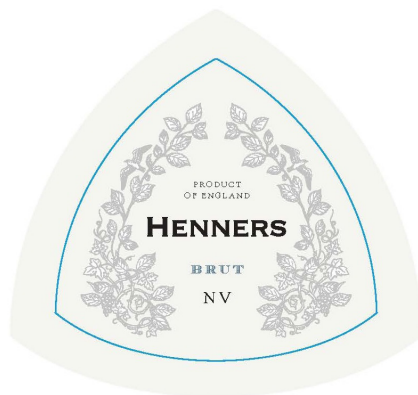
Where:

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.

Barcode:
5039161000258

Sales Info:
750ml ,Case6 ,19.84 lb.

Palletization:
72 Cases / 5 Layers



Food Pairings:

Apple and brie tartlets, grilled asparagus with hollandaise, or smoked trout pâté on sourdough crostini make for delightful appetizers that echo the wine's toasty, bready character. For a luxurious twist, buttered lobster roll or crab cakes with citrus aioli create a moreish harmony that brings out the wine's finesse and long, classy finish.

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

