



# HILL Brut Reserve

2016

Brilliant golden yellow with green reflections and a fine, constantly rising perlage – this is how the HILL Brut Reserve presents itself in the glass.

On the nose, the aromas of light brioche, green apple and white currant unfold, accompanied by the fruit of delicate honeydew melon. Embedded in an elegant interplay between acidity and perlage, these aromas continue on the palate.

Finally, the long, balanced and fresh finish leaves a very compact impression. A stylish companion that is a pleasure to drink on all occasions.

50% Chardonnay, 50% Pinot Noir

## SPARKLING

### DETAILS



**FARMING:** organic



**VINIFICATION:** base wine „liqueur de tirage“ added, 2<sup>nd</sup> fermentation in the bottle, 30 months on the lees, disgorged



**ALCOHOL:** 12.5%

**SERVING TEMPERATURE:** 8 to 10°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 5.8 g/l

**RESIDUAL SUGAR:** 4.7 g/l



**RECOMMENDED WITH:** aperitif, main dishes with poultry and desserts



**BEARING POTENTIAL:** 10 years



**CONTAINS SULFITE**