



HILL Brut Reserve

2017

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, 2nd fermentation in the bottle, 30 months on the lees, disgorged



ALCOHOL: 12%

SERVING TEMPERATURE: 8 to 10°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 5.2 g/l

RESIDUAL SUGAR: 5.7 g/l



RECOMMENDED WITH: aperitif, main dishes with poultry and desserts



BEARING POTENTIAL: 10 years



CONTAINS SULFITE