



## Henners Brut (Magnum) NV

EHN075 HENNERS EAST SUSSEX, ENGLAND

12% | 3 x 150cl | Cork

Chardonnay 40% , Pinot Noir 35% , Pinot Meunier  
25%

Vegetarian, Vegan, Sparkling

*Benchmark quality which highlights the  
brilliance of the Henners vineyard and  
winemaking skills.*

**Boutinot**  
WINES

# Henners Brut (Magnum) NV

EHN075 HENNERS EAST SUSSEX, ENGLAND

## PRODUCTION

---

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.

## 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.

## FOOD MATCH

---

Perfect aperitif or celebration wine.

## NOTES