



BRUT RESERVE

Sussex, The United Kingdom
Highweald Wine Estate



www.highwealdwine.com

Method & Production

Made from a classic blend of Chardonnay, Pinot Noir, and Pinot Meunier grapes, carefully selected and hand-harvested from their Sussex vineyards. This is a traditional method sparkling wine, which goes through alcoholic and malolactic in 90% stainless steel and 10% oak, with secondary fermentation in bottle. A multi-vintage blend, over six vintages, which sees approximately 2 years on the lees prior to disgorgement, and 3 months bottle refinement before release. Dosage 6.5 g/l.

Tasting Notes

Light golden in colour with a fine persistent mousse. Highweald's signature wine is refreshing and elegant in style, with aromas of orchard and citrus fruit, toast, and spice. On the palate, the Chardonnay dominance brings crisp fruit and freshness. The Pinot adds depth and roundness, with wonderful length.

Food Matching

Enjoy as an aperitif with salted almonds or alongside fresh oysters, smoked salmon, white crab, cheese soufflé, or lightly buttered asparagus.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
HI0122	Brut Reserve	Chardonnay: 60% Pinot Noir: 35% Pinot Meunier: 5%	NV	12.0%	Cork	6X0.75lt	No	No	Yes	No