

# Quob Park Blanc De Blancs



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## TASTE

Quob Park Blanc De Blancs is bright and vividly fresh. Notes of apple, gooseberry and white peach are carried by refreshing acidity, showcasing the quality of our Chardonnay.

The palate is fine and mineral, a celebration of Hampshire's chalk soils. Ageing adds nutty complexity, while the finish lingers long with notes of apple crumble.



## VINIFICATION

Produced using exclusively Chardonnay grapes, from the 2015 harvest, picked at optimal ripeness to ensure the preservation of the primary fruit flavours inside.



## VARIETY

Chardonnay 100%

ALCOHOL  
12%

DOSAGE  
Brut (4g/L)

PRODUCTION  
Way beyond Traditional Method,  
targeting Champagne Standards

VINTAGE  
2015

CELLAR PRICING  
Normally: £48 Max Discount: £30



Our Members and Blind Tasters agree that **Our Exceptional English Sparkling Wine is Comparable to Champagne and c.50% Better Value** with Club Member Discounts



## SERVING SUGGESTION

8-10°C.

Quob Park Blanc De Blancs pairs excellently with most seafood. For something a little different, pair with traditional fish and chips to create the ultimate upgrade.



*A captivating and sparkling delight for the senses.*



VISIT [WWW.QUOBPARK.COM](http://WWW.QUOBPARK.COM) FOR MORE DETAILS AND ONLINE PURCHASE OPTIONS

Quob Park Estate's multiple vineyards, set within a 170 acre Natural Clos nestled in the heart of the Hampshire countryside, express a wide range of rich flavours which are clearly reflected within our Estate Wines.



Quob Park places considerable emphasis on the vineyard expression, characteristics and identification, which are being delivered from our unique mix of soils from chalk to clay. We respect the power and elegance delivered in this beautiful expression of a balanced bright red to darker berried flavour spectrum, delivered particularly by the older clones used for our Pinot Noir.