



1. Breaky Bottom 2016 Cuvée Marraine Pooks (100% Seyval Blanc, pH: 2.98; TA: 10.1 g/L; ABV: 11.9%; RS: 11.25 g/L)
2. Breaky Bottom 2010 Cuvée Koizumi Yakumo (100% Seyval Blanc, pH: 2.98; TA: 9.49 g/L; ABV: 11.7%; RS: 12.1 g/L)
3. Breaky Bottom Cuvée Reynolds Stone (70% Chardonnay, 15% Pinot Noir, 15% Pinot Meunier; pH: 2.81; TA: 11.96 g/L; ABV: 11.6%; RS: 5.21 g/L)
4. Gusbourne 2019 Blanc de Blancs (100% Chardonnay; pH: 2.96; TA: 9.0 g/L; ABV: 12%; RS: 7.5 g/L; Lees Ageing: Minimum of 39 month)
5. Gusbourne 2016 Blanc de Blancs (100% Chardonnay; pH: 3.01; TA: 7.9 g/L; ABV: 12%; RS: 8.3 g/L; Lees Ageing: Minimum of 42 months)
6. Gusbourne 2013 Blanc de Blancs LD (100% Chardonnay; pH: 3.04; TA: 10.9 g/L; ABV: 12%; RS: 9.5 g/L; Lees Ageing: Minimum of 102 months)
7. Hattingley Classic Reserve NV (50% Chardonnay, 35% Pinot Noir, 15% Pinot Meunier; pH: 2.99; TA: 8.2 g/L; ABV: 12%; RS: 5.5 g/L)
8. Hattingley 2010 Classic Cuvée (90% Chardonnay, 5% Pinot Noir, 5% Pinot Meunier; pH: 2.99; TA: 9.75 g/L; ABV: 12.5%; RS: 9 g/L)
9. Hattingley 2011 Brut Rosé (40% Pinot Meunier, 30% Pinot Noir, 30% Pinot Précoce; pH: 3.05; TA: 8.55 g/L; ABV: 12%; Dosage: 10 g/L; Lees ageing: 18 months)



## **Wines with Dinner**

10. Gusbourne Chardonnay Guinevere 2016 (100% Chardonnay; pH: 3.21; TA: 7.3 g/L; ABV: 12%; Barrel Ageing: 10 months in French oak, 20% new, 80% old)

11. Gusbourne Pinot Noir 2016 (100% Pinot Noir; pH: 3.5; TA: 6.1 g/L; ABV: 12%; Barrel Ageing: 6 months in French oak, 20% new, 80% old)

12. Hattingley Valley, Entice NV (100% Bacchus; pH: 3.34; TA: 7.4 g/L; ABV: 9.5%; RS: 120 g/L)