



PRODUCER

Mountfield *Winery*

East Sussex, England. Traditional-method sparkling, in small volumes.

Mountfield Winery in East Sussex is run by Simon and Lucinda Fraser. The winemaker is Ulrich Hoffmann, with experience from Baden, Bordeaux, Navarra and Napa Valley before coming to England.

The vineyard holds 14,200 vines of Chardonnay, Pinot Noir and Pinot Meunier, the classic Champagne grapes, planted in 2012. Production is small, with fermentation in both stainless steel and oak and long lees ageing. We import two sparkling wines: a Blanc de Blancs and a Classic Cuvée.

THE WINES WE IMPORT

Blanc de Blancs

2016 · Sparkling · Chardonnay

Classic Cuvée

2017 · Sparkling · Chardonnay, Pinot Meunier, Pinot Noir

THE PRODUCER IN SHORT

PRODUCER	Mountfield Winery
LOCATION	East Sussex, England
RUN BY	Simon and Lucinda Fraser
WINEMAKER	Ulrich Hoffmann
VINES	14,200 (planted 2012): Chardonnay, Pinot Noir, Pinot Meunier
SOIL	Greensand and clay over sandstone
IMPORTER IN NORWAY	Uva Import AS, Stavanger

MOUNTFIELD · EAST SUSSEX

Blanc de Blancs



Blanc de Blancs 2016

FACTS

VINTAGE ON SALE	2016 (stock)
CATEGORY	Sparkling
GRAPE	Chardonnay
ALCOHOL	12%
VOLUME	75 cl
SOIL	Greensand and clay over sandstone
VINIFICATION	Traditional method, fermentation in stainless steel and oak, extended lees ageing. Mostly 2016 with 5% reserve wine from 2015, disgorged February 2024
PRICE	649,90 kr
PRODUCT NUMBER	19432101
AVAILABILITY	Vinmonopolet's ordering range
SERVING SUGGESTION	Shellfish · Fish · Aperitif · Celebration

ABOUT THE WINE

Blanc de Blancs, “white from whites”, made from 100% Chardonnay. Mainly the 2016 vintage with 5% reserve wine from 2015, disgorged February 2024. Traditional method, fermented in stainless steel and oak barrels, with long lees ageing. Pale gold colour, fine and persistent bubbles. Citrus, green apples, white flowers, brioche and mineral notes on the nose. Creamy on the palate, taut acidity and a finish that holds.

MOUNTFIELD · EAST SUSSEX

Classic Cuvée

FACTS



Classic Cuvée 2017

VINTAGE ON SALE	2017 (stock)
CATEGORY	Sparkling
GRAPE	Chardonnay, Pinot Meunier, Pinot Noir
ALCOHOL	12%
VOLUME	75 cl
SOIL	Greensand and clay over sandstone
VINIFICATION	Traditional method, fermentation in stainless steel and oak, extended lees ageing. Based on 2017 with around 3% reserve wine, disgorged December 2023
PRICE	622,20 kr
PRODUCT NUMBER	19432001
AVAILABILITY	Vinmonopolet's ordering range
SERVING SUGGESTION	Shellfish · Fish · Poultry · Celebration · Aperitif

ABOUT THE WINE

Classic Cuvée is a blend of the three classic Champagne grapes: 42% Chardonnay, 29% Pinot Meunier and 26% Pinot Noir, plus around 3% reserve wine. Based on the 2017 vintage, disgorged December 2023. Golden colour, persistent bubbles. Green apples, citrus, brioche, hazelnut and a trace of honey on the nose. Fuller-bodied than the Blanc de Blancs, with a fine mousse, balanced acidity and a finish that draws in the brioche note.