



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN LAMBERHURST FINE & RARE ENGLISH GRAPE BRANDY



GRAPE VARIETY

100% Seyval Blanc

VINEYARDS

Fruit was sourced from the Lamberhurst Estate in Kent, one of England's pioneer vineyards and formerly owned by Kenneth McAlpine. The vineyard has exclusively supplied Chapel Down for twenty years.

DISTILLATION

The spirit was distilled in 1992 by Julian Temperley in Somerset and matured in French oak barrels for 23 years before being released by Chapel Down this year as England's finest ever brandy produced from English grapes.

ANALYSIS

ABV: 36.7%

TASTING NOTES

The limited release brandy is deliciously restrained with warming aromas of stewed fruit, dark honey and liquorice together with a complex palate of caramelised baked apples, cinnamon and spice and a velvety mouthfeel.

EXPERT OPINION

"This is a brandy that defies categorisation. On the nose you're greeted by a wonderfully warming aroma of aged oak, dark honey, a hint of liquorice and stewed apples, coated in soft brown sugar. Smooth on the palate, but complex: a return of the stewed apples, some golden caramel, spicy oak (cinnamon and anise notes) with a velvety, buttery mouthfeel. For the finish the sweeter notes give way into spice, with lingering oak notes of a really well matured spirit. This has all the hallmarks of a complex Armagnac or Calvados, but finds its own, genuine personality. Very impressive stuff indeed." Neil Ridley, acclaimed spirits writer and expert.

Josh Donaghy - Spire

Chapel Down Winemaker