



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN BRUT NV



GRAPE VARIETY

48% Chardonnay, 42% Pinot Noir, 5% Pinot Meunier, 5% Pinot Blanc

VINEYARDS

Fruit is sourced from vineyards in Kent, Essex, Sussex and Dorset. Grapes are grown predominantly on single and double guyot pruning systems, on varied soils including, chalk, clay and loam soils.

WINEMAKING

Cool fermentation in stainless steel followed by full malolactic fermentation. Maturation on fine lees in tank for six months before bottling and an average of 18 months further ageing on lees in bottle. Bottled June 2019.

ANALYSIS

ABV: 12%

Dosage: 8.5 g/l

pH: 3.03

TA: 8.6 g/l

TASTING NOTES

Chapel Down Brut NV is a classic example of quality English sparkling wine with aromas of red apple, citrus fruits and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles.

SERVING SUGGESTION

Great as an aperitif or a perfect pairing to the British classic -fish and chips. Drink within 3 years of purchase.

Josh Donaghay-Spire

Chapel Down Winemaker

