



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN ENGLISH ROSÉ 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: 9 g/l

pH: 3.04

TA: 8.4 g/l

TASTING NOTES

A delicate rose petal pink in colour with a fine prolonged mousse, lemon sherbet on the nose with hints of blackcurrant, rosehip and wild strawberry on the palate.

SERVING SUGGESTION

Great as an aperitif or with canapés, alternatively pair with with summer fruit pudding. Drink within 3 years of purchase.

Josh Donaghay-Spire

Chapel Down Winemaker