



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN THREE GRACES 2015



GRAPE VARIETY

60% Chardonnay, 32% Pinot Noir,
8% Pinot Meunier

VINEYARDS

Fruit is sourced from vineyards in Kent,
West Sussex and Essex. Grapes are grown
on chalk and clay soils.

WINEMAKING

Cool fermentation in stainless steel
followed by full malolactic fermentation.
A portion (3% 2009, 5% 2010, 3% 2011, 4%
2013) of this wine is from reserve stocks
which has been stored in barrel and tank
which adds complexity and depth to the
palate. Maturation on fine lees in tank for
six months before bottling and a minimum
of three years further ageing on lees in
bottle.

ANALYSIS

ABV: 12%
Dosage: 8g/l
pH: 3.14
TA: 8.5g/l

TASTING NOTES

Complex aromas of baked apple, fresh
strawberry and shortcrust pastry are
followed by a rich palate with a fine,
smooth mousse.

SERVING SUGGESTION

Great as an aperitif or an ideal
accompaniment to grilled fish or risotto.
Enjoy this wine at its optimum within
five years of purchase.

Josh Donaghay - Spire

Chapel Down Winemaker

