

KIT'S COTY KIT'S COTY COEUR DE CUVÉE 2014



GRAPE VARIETY 100% Chardonnay

VINEYARDS

Kit's Coty vineyard is a 95 acre vineyard on the North Downs of Kent. The southerly aspect ensures the vines capture the sunshine all year long while the warm, free-draining chalk soils provide the perfect terroir for producing well balanced, intensely flavoured fruit. Restricting yields and maintaining vine balance allow vines to fulfil their potential, producing fruit that truly express their identity and the unique qualities of the soil.

WINEMAKING

The Coeur de Cuvée is made from the 'heart of the first pressing', the finest quality portion of juice extracted exclusively from the first press cycle. This then undergoes wild fermentation and maturation on lees in French oak for seven months before release.

ANALYSIS

ABV: 12.5%

Residual Sugar: 6 g/l

pH: 3.01 TA: 8.3g/l

TASTING NOTES

Rich aromas of melon and peach with hints of butter and toast. Well integrated oak balances the tropical fruit on the palate which leads to a freshness on the palate.

SERVING SUGGESTION

Ideal as an aperitif or enjoy with shellfish.

DIETARY

Suitable for Vegetarians and Vegans. Doesn't include cereals that contain Gluten.





Josh Donaghay - Spire
Chapel Down Winemaker





