



CHAPEL DOWN

TENTERDEN ENGLAND

ENGLISH SPARKLING ROSE NV



VINTAGE

NV

GRAPE VARIETY

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

VINEYARDS

Fruit is sourced from vineyards in Kent, Essex, East 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

Dosage: 9 g/l
ABV: 12%
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 summer fruit pudding. Drink within 3 years of purchase.