



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN ROSÉ BRUT



GRAPE VARIETY

100% Pinot Noir

VINEYARDS

Fruit is sourced from Kent, East Sussex and Essex. Chalk and clay soils. A warm and sunny yielded fruit with great balance and purity of character.

WINEMAKING

Cool fermentation in stainless steel followed by partial 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 July 2019.

ANALYSIS

ABV: 12%
Dosage: 8 g/l
pH: 2.99
TA: 10.1 g/l

TASTING NOTES

Expect aromas of fresh strawberries, cherries and redcurrants with background notes of toasty shortbread. The palate is crisp and fresh, its fine mousse contributing to the light and effortless style.

SERVING SUGGESTION

Great as an aperitif or for pairing with light pasta dishes and summer fruit desserts. Drink within 3 years of purchase.

Josh Donaghay - Spire

Chapel Down Winemaker

