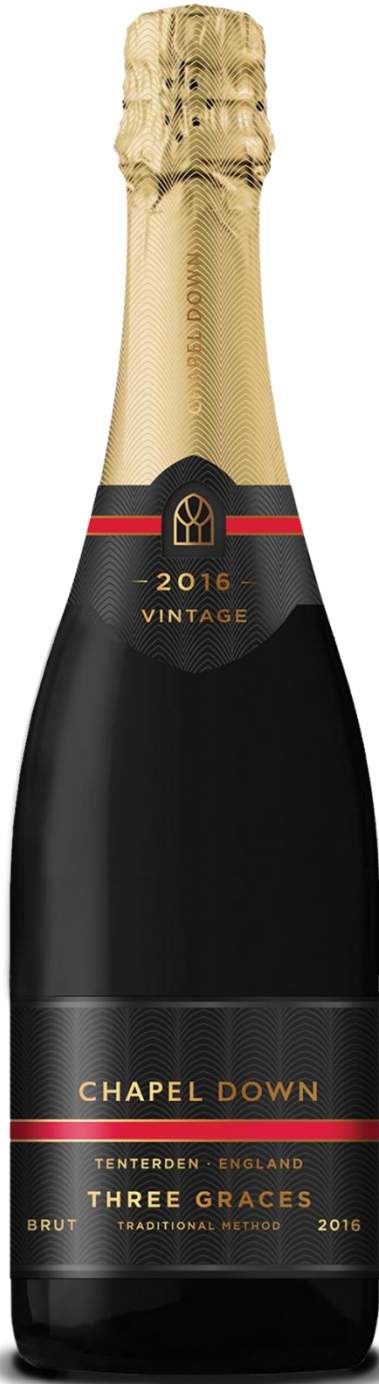




CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN THREE GRACES 2016



GRAPE VARIETY

60% Chardonnay, 36% Pinot Noir,
4% Pinot Meunier

VINEYARDS

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

WINEMAKING

Cool fermentation in stainless steel followed by full malolactic fermentation. A portion (1% 2009, 2% 2010, 1% 2011, 5% 2013, 3% 2014) 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: 3.01
TA: 7.1g/l

TASTING NOTES

Complex aromas of ripe apple, fresh red berries and toasted brioche are followed by a rich palate and a generous finish.

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