



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN BACCHUS GIN



GRAPE VARIETY

Bacchus

THE SPIRIT OF THE WINEMAKER

This highly aromatic gin was produced with distilled Bacchus grape skins from the Chapel Down harvest and infused with juniper, coriander, elderflower, orris, angelica, lavender, orange peel and lemon.

ANALYSIS

ABV: 41.2%

TASTING NOTES

A highly aromatic gin from distilled Bacchus grapes with intense aromas of citrus peel, juniper and freshly cut grass leading to an early palate dominated by ripe citrus fruit with a herbal finish.

SERVING SUGGESTION

ENGLISH 75

Fill a shaker with ice, add 45ml Chapel Down Gin, 15ml lemon juice and 7.5ml sugar syrup. Shake well. Strain in to a sparkling wine flute. Top with Chapel Down Brut.

GARDEN OF ENGLAND

Fill a shaker with ice, add 25ml Chapel Down Gin, 50ml Curious Apple Cider, 20ml lime juice and 20ml sugar syrup. Shake until cold. Strain in to a martini glass. Garnish with a slice of cucumber and sprig of mint.

DIETARY

Suitable for Vegetarians and Vegans. Does include cereals containing Gluten.

Josh Donaghay - Spire

Chapel Down Winemaker

