

CHAPEL DOWN

GRAND RESERVE 2018



NAME

Chapel Down Grand Reserve

DESCRIPTION

Rich and complex with notes of ripe apple, fresh red berries and toasted brioche.

VINTAGE

2018

AWARDS



VINEYARDS

Kent (96%), East Sussex (3%), Essex (1%)

WINEMAKING

Grapes: 60% Chardonnay, 28% Pinot Noir, 12% Meunier

ABV: 12%

Dosage: 7g/l

Chapel Down Grand Reserve goes through cool fermentation in stainless steel followed by full malolactic fermentation. A portion of this wine is from reserve stocks which has been stored in barrel and tank, which adds complexity and depth to the palate. Maturation then takes place on fine lees in tank for 6 months before bottling and a minimum of three years further ageing on lees in bottle.

TASTING NOTES

Chapel Down Grand Reserve 2018 is a rich, complex and elegant English sparkling wine, with notes of ripe apple, fresh red berries and toasted brioche.

SERVING SUGGESTION

Great as an aperitif or an ideal accompaniment to grilled fish or risotto.