



CHAPEL DOWN  
TENTERDEN ENGLAND

# PINOT NOIR GIN

## GRAPE VARIETY

Pinot Noir

## THE SPIRIT OF THE WINEMAKER

This highly aromatic gin was produced with distilled Pinot Noir grape skins from the Chapel Down harvest and blended with English wheat spirit. Infused with juniper, coriander, dried red berries (strawberries and raspberries), rose buds, citrus fruits (lemon and lime), rosehip, angelica and grains of paradise.

## ANALYSIS

ABV: 41.2%

## TASTING NOTES

A highly aromatic gin created by our winemakers using distilled Pinot Noir grape skins after the pressing process for our sparkling wine. Delicate aromas of red berries perfectly balance the juniper led palate and citrus fresh finish.

## SERVING SUGGESTION

### KENTISH ROSE

Crush a handful of raspberries in a shaker and add ice.  
Add 25ml of Chapel Down Pinot Noir Gin, 20ml raspberry liquor and 15ml of lime juice.  
Shake well and strain into a tumbler. Top up with pink lemonade and garnish with a slice of lime, raspberries and rose petals.

### TENTERDEN BLUSH

Fill a wine glass with ice.  
Add 50ml of Chapel Down Pinot Noir Gin, 50ml lemonade and 25ml of Chapel Down Brut.  
Stir well and garnish with fresh mixed berries.

## AWARDS

