

CHAPEL DOWN

ROSÉ



NAME

Chapel Down Rosé

DESCRIPTION

Crisp and fresh with notes of redcurrant, citrus and wild strawberry.

VINTAGE

NV

AWARDS



WINEMAKING

Grapes: Chardonnay, Pinot Noir, Pinot Meunier, Pinot Blanc, Early Pinot Noir

Dosage: 8g/1

Chapel Down Rosé goes through cool fermentation in stainless steel followed by partial malolactic fermentation. Maturation then takes place on fine lees in tank for 6 months before bottling and an average of 18 months further ageing on lees in bottle.

TASTING NOTES

Chapel Down Rosé is a crisp, fresh and elegant English sparkling wine, with notes of redcurrant, citrus and wild strawberry.

SERVING SUGGESTION

Great as an aperitif or with canapés, alternatively pair with summer fruit pudding.