



CHAPEL DOWN

BRUT RESERVE 2019



NAME

Chapel Down Brut Reserve

DESCRIPTION

Crisp, fresh and elegant with notes of apple, light red berries and brioche.

VINTAGE

2019

AWARDS



VINEYARDS

Kent (91%), Essex (6%), East Sussex (3%)

WINEMAKING

Grapes: 52% Chardonnay, 35% Pinot Noir, 7% Pinot Meunier
5% Pinot Blanc, 1% Early Pinot Noir

ABV: 12%

Dosage: 5g/l

Chapel Down Brut Reserve goes through cool fermentation in stainless steel followed by full malolactic fermentation. Maturation then takes place on fine lees in tank for 6 months before bottling. The wine then has an average of 18 months further ageing on lees in bottle. A deliberately low dosage of 5 g/l has been chosen for this extra-brut style.

TASTING NOTES

Chapel Down Brut Reserve 2019 is a crisp, fresh and elegant English sparkling wine, with notes of apple, light red berries and brioche.

SERVING SUGGESTION

As an 'extra brut', this wine is ideal with food, especially grilled chicken, and seafood, or enjoyed on its own as an aperitif.



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