



CHAPEL DOWN

BRUT



NAME

Chapel Down Brut

DESCRIPTION

Crisp, fresh and elegant with notes of apple, citrus and strawberry.

VINTAGE

NV

AWARDS



VINEYARDS

Kent (89%), East Sussex (6%), Essex (5%)

WINEMAKING

Grapes: 45% Chardonnay, 41% Pinot Noir, 11% Pinot Meunier, 3% Pinot Blanc

ABV: 12%

Dosage: 8g/l

Chapel Down Brut 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. The wine then has an average of 18 months further ageing on lees in bottle.

TASTING NOTES

Chapel Down Brut is a crisp, fresh and elegant English sparkling wine with notes of apple, citrus and strawberry.

SERVING SUGGESTION

Great as an aperitif or a perfect pairing to the British classic - fish and chips.

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