

CHAPEL DOWN

BRUT



NAME

Chapel Down Brut

DESCRIPTION

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

VINTAGE

NV

AWARDS



WINEMAKING

Grapes: Chardonnay, Pinot Noir, Pinot Meunier, 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 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.