

CHAPEL DOWN

DISCOVERY SERIES PINOT BLANC 2021



NAME

Chapel Down Pinot Blanc

DESCRIPTION

Balanced and refreshing with notes of apricot and toasted oats.

VINTAGE

2021

VINEYARDS

Kent (69%), Essex (31%)

WINEMAKING

Grapes: 100% Pinot Blanc

ABV: 12%

Residual Sugar: 2.4g/l

The Pinot Blanc grapes were whole bunch pressed and only the best juice used. Fermentation took place in temperature controlled stainless steel, followed by malolactic fermentation which, in combination with the slight residual sugar from primary fermentation and time spent on lees, contributes to the creamy texture of this wine.

TASTING NOTES

Chapel Down Pinot Blanc 2018 has aromas of ripe cantaloupe melon and spring blossom. The palate is nicely balanced with flavours of apricot and toasted oats which leads to a fresh finish.

SERVING SUGGESTION

Great to pair with seafood, summer salads or Thai cuisine.