

CHAPEL DOWN KIT'S COTY BLANC DE BLANCS

2019



SINGLE
VINEYARD

Kit's Coty was our first vineyard planted on Kent's North Downs; an area known for its ancient monuments, maritime climate and chalk soils.

Today, the wines we craft from this site represent the finest micro-terroirs of our estate. Planted on chalk dating back 100 million years, these wines express a profound sense of place.

Our multi award-winning Kit's Coty Blanc de Blancs is sourced from hand-picked Chardonnay from our Kit's Coty vineyard and matured in bottle for four years. The result a vintage sparkling wine of exceptional intensity, with notes of ripe apple, buttery pastry and remarkable vitality — reflecting a dimension of Kit's Coty: one defined not by power alone, but by harmony.

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WINEMAKING DETAILS

Vineyards: Kit's Coty

Grapes: 100% Chardonnay

Soil: Kent Downs Chalk

Harvest Method: Hand-picked and whole-bunch pressed

Time On Lees: Minimum 48 months

Months In Barrel: 25% fermented and matured for six months in new, fourth and seventh fill oak barrels

VINTAGE REPORT

2019 delivered a benchmark cool-climate maritime season. A dry spring and timely June rains established excellent flowering, while temperate summer conditions enabled extended hang time and complex flavour development. Meticulous harvesting in September preserved pristine fruit quality, achieving the precise balance of potential alcohol and structural acidity required for premium traditional method sparkling production.

ANALYSIS

ABV: 12%

Dosage: 7g/l

PH: 3.0

Total Acidity: 6.9g/l

WINEMAKER NOTES

Our Head Winemaker, Josh Donaghay-Spire says:

"For Kit's Coty Blanc de Blancs, we select only the finest fraction of juice—ensuring exceptional clarity, freshness, and precision that reflects the true character of the vineyard. It showcases exactly what can be achieved when Chardonnay is grown in a cool climate on these chalk soils, and the result is wonderful."

Tasting Notes

Nose: Lots of ripe apple and buttery pastry notes, almost like an apple tarte tatin.

Palate: Balances intensity, weight, and complexity on one side, with finesse, delicacy, and purity on the other.

The Perfect Pairing

"This sparkling wine balances effortlessly with fish and shellfish, but for a truly unforgettable pairing, look to the local coast and pair it with fresh Whitstable oysters enjoyed by the sea. The mineral, crisp focus of our chalk-grown Chardonnay meets the fresh brine of the ocean and serves up a perfect expression of time and place."

Glassware

"For this prestige wine, I recommend serving in a white wine glass instead of a traditional flute. This encourages the full expression of its delicate aromas and complex palate to shine through."

AWARDS

2026 Sommelier Wine Awards, Gold Medal & Trophy
2026 IWSC, Gold Medal
2026 Global Travel Retail Masters, Gold Medal