CHAPEL DOWN
KIT'S COTY BLANC DE NOIRS

2021



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.

Kit's Coty Blanc de Noirs 2021 is our first vintage of this style and represents an exciting exploration of Pinot Noir's potential on the Kit's Coty site. For this experimental release, we carefully selected a tiny volume of Pinot Noir grapes and, using traditional sparkling winemaking methods, extracted only the cuvée—the finest portion of the juice.

The chalk soils of Kit's Coty lend this wine a distinctive poise and elegance, featuring notes of summer berries alongside a subtle, pastry-like crème pâtissière character—balancing weight and intensity with freshness and precision.

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WINEMAKING DETAILS

Vineyards: Kit's Coty

Grapes: 100% Pinot Noir

Soil: Kent Downs Chalk

Harvest Method: Hand-picked and whole-bunch pressed

Time On Lees: Average 48 months

Months In Barrel: 100% fermented and matured for six months.

VINTAGE REPORT

The 2021 growing season was among the most demanding since 2012 for English viticulture. A cold, dry spring resulted in a significantly delayed budburst, allowing the vines to avoid frost damage entirely. Weather through June and July led to an extended flowering period and lower crop levels—reducing overall yields while laying the foundation for heightened flavour concentration. An exceptionally warm September and October provided vital late-season heat. This extended hang time allowed our fruit to achieve ideal phenolic ripeness. While natural acidity was slightly above average, complete malolactic fermentation rounded the palate while preserving the vibrant freshness, balance, and precision for which our wines are known.

ANALYSIS

ABV: 12%

Dosage: 6.5g/l

PH: 3.0

Total Acidity: 7.5 g/l

WINEMAKER NOTES

Our Head Winemaker, Josh Donaghay-Spire says:

"Pinot Noir naturally brings generosity, breadth, and richness, but soil profoundly shapes its expression. On chalk, the variety takes on a distinctive poise and elegance that differs markedly from the broader, more powerful style it displays on clay. Ultimately, we capture a wine that balances weight and intensity with freshness and precision—an expression both true to the variety and singular to the Kit's Coty site"

Tasting Notes

Nose: Notes of summer berries—strawberry and raspberry—mingle with subtle notes of vanilla.

Palate: Smooth and generous, combining richness with delicacy, while a natural freshness and lift lend the wine both weight and elegance.

Finish: Rich yet complex, with a rich creaminess.

The Perfect Pairing

"This sparkling wine delivers a unique expression of Pinot Noir grown on chalk - uniting rich, savoury depth with a distinctive, poised elegance. With its broader, more generous palate and lingering freshness, it pairs spectacularly with salmon, trout, or lightly smoked fish, where the wine's texture perfectly balances the natural oils and rich flavours of the dish."

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."