CHAPEL DOWN
KIT'S COTY CHARDONNAY

2024



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 Chardonnay is crafted from premium Burgundian vines—planted in the very first rows of Field One as you enter the estate. This specific corner of the Kit's Coty site is the warmest in the vineyard, yielding the exceptional flavour concentration required to craft a world-class still wine.

Widely considered England's finest still Chardonnay, this ripe and full-bodied white wine exhibits intense aromas of crisp green apple and toasted brioche, complete with a long, rich finish.

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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

Months In Barrel: 100% wild-fermented and matured in old and new oak barrels for nine months

VINTAGE REPORT

Starting with an unseasonably warm March, the 2024 growing season began with an earlier budburst than in previous years. From late July through September, weather conditions settled. What began as a warmer-than-average spring transitioned into a classic, cool maritime growing season, allowing the grapes to ripen slowly to achieve exceptional flavour concentration while preserving vibrant natural acidity.

The wine underwent full malolactic conversion, gently softening this natural acidity. Even after this process, the Kit's Coty Chardonnay 2024 remains wonderfully fresh, crisp, and beautifully balanced.

ANALYSIS

ABV: 12.5%

PH: 3.0

Residual Sugar: <1g/l

Total Acidity: 6.5g/l

WINEMAKER NOTES

Our Head Winemaker Josh Donaghay-Spire says:

"Our winemaking philosophy for Kit's Coty Chardonnay focuses on minimal intervention to let the terroir speak. We handpick only the finest fruit and whole-bunch press it gently. Using only the pristine first portion of the juice, we keep the pH low, ensuring the wine's profile remains distinctively crisp, fresh, and pure."

Tasting Notes

Nose: Rich and expressive, featuring aromas of poached apple, pear, and caramelised citrus with a subtle buttery complexity.

Palate: Smooth and textured, with an exquisite balance between rich, ripe fruit flavours and the crisp, high natural acidity that holds the wine together.

The Perfect Pairing

"The ripeness of the Kit's Coty site gives our Chardonnay an unmistakable richness and weight. This textured profile makes it highly versatile, allowing it to stand up to richer dishes that would easily overwhelm a leaner white. I recommend pairing it with pheasant, chicken or a substantial fish like skate served in a luxurious butter or cream sauce. For a contemporary dining twist, move past standard pairing rules: bypass the red wine, pair it with a curated cheese board, and let the Chardonnay's vibrant precision lift and elevate the entire experience."

AWARDS

2026 IWC, Gold Medal