

CHAPEL DOWN KIT'S COTY COEUR DE CUVÉE

2016



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 Cœur de Cuvée is a truly exceptional English sparkling wine, crafted from the finest Chardonnay grapes grown in our Kit's Coty vineyard. The juice extracted for this wine comes from the heart of the very best fraction, the 'Cœur de Cuvée.' We allow this to go through wild fermentations in Burgundian French oak barrels and age the wine for an average of seven years in bottle.

The result? A wine of purity, balance, and profound elegance—rich and complex, with aromas of orchard fruit and freshly baked bread.

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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: Average seven years

Months In Barrel: 100% fermented and matured for six months in third, forth and seventh fill oak barrels.

VINTAGE REPORT

While 2016 presented a challenging start across English viticulture, it proved to be a vintage of low yields and outstanding quality. A cool spring and damp early summer evolved to an extended, warm late-summer heatwave, allowing fruit to achieve optimal phenolic ripeness and exceptional flavour concentration. The Kit's Coty 2016 vintage is defined by its remarkable richness, structure, and depth.

ANALYSIS

ABV: 12%

Dosage: 6g/l

PH: 2.9

Total Acidity: 7.5g/l

WINEMAKER NOTES

Our Head Winemaker, Josh Donaghay-Spire says:

"In traditional-method sparkling production, we typically extract around 550 litres of cuvée per tonne of grapes. For this exceptional wine, we go further by selecting only the heart of the very best fraction—the 'Cœur de Cuvée'—to capture the purest and most refined expression of the juice.

The result is a juice of exceptional purity and precision – refined, vibrant, and beautifully balanced. These qualities ultimately translate into a wine defined by elegance and finesse."

Tasting Notes

Nose: Generous aromas of ripe apples and warm, freshly baked bread.

Palate: Fine and smooth with a delicacy that is balanced by the weight and savoury complexity that comes from extended aging.

Finish: Long and beautifully balanced. This is a truly exceptional wine.

The Perfect Pairing

"Richer and more complex than a typical aperitif style sparkling wine, the Kit's Coty Coeur de Cuvée 2016's time in oak gives it an umami character. It pairs beautifully with sushi where the soy flavours complement it perfectly (just skip the wasabi or chilli!) and shellfish platters."

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 Decanter World Wine Awards, Gold Medal
2026 Wine GB Awards, Gold Medal