

**NAME**

Chapel Down Rosé

DESCRIPTION

Crisp and fresh with notes of redcurrant, citrus and wild strawberry.

VINTAGE

NV

AWARDS**VINEYARDS**

Kent (89%), East Sussex (6%), Essex (5%)

WINEMAKING

Grapes: 44% Chardonnay, 40% Pinot Noir, 11% Pinot Meunier, 3% Pinot Blanc, 2% Early Pinot Noir

ABV: 12%

Dosage: 8g/l

Chapel Down Rosé goes through cool fermentation in stainless steel followed by partial malolactic fermentation. Maturation then takes place on fine lees in tank for 6 months before bottling and an average of 18 months further ageing on lees in bottle.

TASTING NOTES

Chapel Down Rosé is a crisp, fresh and elegant English sparkling wine, with notes of redcurrant, citrus and wild strawberry.

SERVING SUGGESTION

Great as an aperitif or with canapés, alternatively pair with summer fruit pudding.

