

# Chapel Down

## Brut Reserve 2021

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WHITE  
CHAMPAGNE &  
SPARKLING



GREAT BRITAIN



ENGLAND

### TASTING NOTE

Chapel Down Vintage Reserve 2019 is a delicate and fresh style of English sparkling wine. Bramley apple, lemon shortbread and light red berries on the nose are followed by subtle toasty characters on the palate.

### VITICULTURE

Fruit is sourced from vineyards in Kent, Essex and East Sussex. Grapes are grown predominantly on single and double guyot pruning systems, on varied soils including, chalk, clay and loam soils.

### VINIFICATION

Cool fermentation in stainless steel followed by full malolactic fermentation. Maturation on fine lees in tank for six months before bottling and an average of 18 months further ageing on lees in bottle. A deliberately low dosage of 5 g/l has been chosen for this extra-brut style.

### FOOD MATCHING

The low dosage of this wine highlights the delicate character and maritime freshness of this wine making it a perfect match for seafood. Scallops, oysters, lobster and sole would all work very well.

SIZE	75cl
VINTAGE	2021
ABV	12%
GRAPE VARIETIES	Chardonnay (52%), Pinot Noir (39%), Pinot Meunier (9%)
CLOSURE	Diam
SKU CODE	L1606121
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	England
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.03
TOTAL ACIDITY	7.7g/l Tartaric
RESIDUAL SUGAR	4g/l
SKU	L1606121