# Chapel Down Brut N.V



# Region

If you have never tried an English wine before – well now is your opportunity. The vineyards of England are generally located in the warmer southern counties where the milder influences of the gulf stream have an important effect, as our northern hemisphere vineyards need a longer cooler growing season than in Europe to produce top quality grapes. More than 500 vineyards are in production across the UK and bottled annual sales has reached 3 million bottles, with Chardonnay, Pinot Noir and Bacchus the most planted varieties.

### Producer

Chapel Down is one of England's leading wine producers based in the heart of the Garden of England and boast a world-class range of sparkling and still wines, together with the award-winning range of Curious beers, ciders and spirits. Their sparkling wines are created using the Traditional Method, the same as Champagne, from fruit sourced on similar soils in the chalky terroir of the North Downs of Kent from Tenterden which is in the South-East of England.

# **Tasting Notes**

Chapel Down's signature Brut is fermented in stainless steel followed by partial malolactic fermentation. The wine is then left on fine lees within tank for 6 months before bottling. Chapel Down then age their brut for a further 18 months on lees in the bottle to give rich complexity. This is an elegant English sparkling wine with aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles.

# Food

Enjoy as a refreshing aperitif on a warm summers evening or pair with fresh seafood, such as oysters or scallops.

Country	United Kingdom	Dry/Sweet Style	Dry	
Region	Southern England	Alcohol Content	12%	
Grape(s)	Chardonnay (45%) Pinot Noir (41%) Pinot Meunier (11%) Pinot Blanc (3%)	Closure Style	Cork	
		Organic/Biodynamic	No	
		Allergene	Milk:	No
Туре	White	Allergens	Egg:	No
Style	Fizz	Vegetarian/Vegan	Vegetarian:	No
Oaked Style	Unoaked		Vegan:	No
Body Style	Light bodied			
Sustainable	Yes-sustainable practices			
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#### **Technical Information**