

# Chapel Down Bacchus & Chardonnay Sparkling 2022



## 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 'A Touch of Sparkle' is characterised by aromas of pineapple, grapefruit and elderflower. A blend of 73% Bacchus and 23% Chardonnay for a classically English glass of bubbles. The gentle effervescence carries the tropical fruit and floral flavours giving a crisp, refreshing finish. Grapes sourced from their vineyards in Kent, grown on varied soils including chalk, clay and loam soils.

## Food

Great as an aperitif or the perfect pairing to summer salads and grilled poultry. Best consumed within one year of purchase.

### Technical Information

Country	United Kingdom
Region	Southern England
Grape(s)	Bacchus (100%)
Type	White
Style	Fizz
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	No

Dry/Sweet Style	Off dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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