

Chapel Down

# Rosé Reserve 2021

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ROSÉ  
CHAMPAGNE &  
SPARKLING



GREAT BRITAIN



ENGLAND

## TASTING NOTE

Expect aromas of fresh strawberries, cherries and redcurrants with background notes of toasty shortbread. The palate is crisp and fresh, its fine mousse contributing to the light and effortless style.

## VITICULTURE

Fruit is sourced from vineyards in Kent. Grapes are grown predominantly on chalk and clay soils. A warm and sunny yielded fruit with great balance and purity of character.

## 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. Bottled July 2020.

## FOOD MATCHING

Great as an aperitif or for pairing with light pasta dishes and summer fruit desserts.

SIZE	75cl
VINTAGE	2021
ABV	12%
GRAPE VARIETIES	Pinot Noir (96%), Pinot Meunier (4%)
CLOSURE	Diam
SKU CODE	L1596121
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	England
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.03
TOTAL ACIDITY	7.7g/l Tartaric
RESIDUAL SUGAR	8g/l
SKU	L1596121