



CHAPEL DOWN GRAND RESERVE

£45.00

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SKU: SPCDGR

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Established in 2002 in the town of Tenterden, Kent, Chapel Down is one of the longest-running producers of English wine. Although officially established in 2002, the history of viticulture on the site dates back to the late 1970s when the first vines were planted. Today, the estate still encompasses the original plot planted in the 1970s, but has since expanded its acreage under vine throughout the North Downs and beyond, with over 1,000 acres under vine. While the majority of the grapes are sourced from their own vineyards, Chapel Down also source high-quality fruit from several long-term partner vineyards across Kent, Sussex and Essex.

The Chapel Downs estate currently grows Chardonnay, Pinot Noir, Pinot Meunier and Bacchus varieties on south-facing chalk and clay soils that benefit from a warm maritime climate. The soil composition of the North Downs, where the vineyards are located, is a continuation of the same geological chalk and clay formations found in Champagne. The chalky soil helps retain heat, allowing for optimal ripening of the grapes, while simultaneously providing excellent drainage to prevent the vines from becoming waterlogged. Led by Richard Lewis, Chapel Down employs a holistic approach to viticulture management, prioritising cultural methods to minimise the need for pesticides and herbicides. The vineyard team uses an innovative approach to managing the estate, utilising data to inform their decisions, from planting new vines to managing existing ones.

