

CAMEL VALLEY

2014 Chardonnay Brut

Traditional Method Quality English Sparkling Wine

Blend

100% Chardonnay

Vinification

The Grapes are grown in the south of England on non-califerous soil, where the long cool growing season gives the wine its unique English acidity.

Harvested grapes are crushed and then the juice is fermented at a low temperature to retain important fruit aromas. This wine has spent 12-24 months on the lees resulting in a fresh yeast character.

Suitable for vegetarians

Tasting Note

Young and lively, with a floral, sweet-hay scent, drier palate with a creamy finish.

Ageing

This wine is excellent to drink young, or can be cellared to allow the structure and more mature characteristics to evolve

ANALYSIS

Alcohol Content 12.5%

Residual Sugar 12g/l

Acidity 10.0.g/l (tartaric)

pH 3.09

