



CHAFOR Vintage Cuveé 2014

Very pale lemon gold, tight cordon and persistent tiny bubbles; ripe apples, white peach overlaid with croissant; wonderfully bright palate with lively acidity, crackling mousse texture, excellent flavour definition and lingering finish. Superb wine that will live for years.'

Appellation: PDO Protected Designation of Origin - English Quality Sparkling Wine

Varietal:

Chardonnay 40%

Pinot Noir 46%

Pinot Meunier 14%

Analysis:

Alcohol	12%
Acidity	TA 10.2g/l
Pressure	6.3 bar
pH	3.16
Residual Sugar	9.8g/l
Lees Aging	24 months

Vintage:

“2014 was a great year for English wine. The second warmest in 100 years resulted in an early, even bud break. During June and July conditions were warm and sunny which was ideal for flowering and fruit set. August was cooler and wetter but September and October were dry and temperatures climbed again. This long, warm Autumn gave excellent conditions to ripen the grapes, resulting in balanced sugar and acidity and creating the perfect fruit for a vibrant and deeply satisfying vintage.”

Awards:

UKVA - Bronze

TCVA - Silver



CHAFOR ... boutique wines from the heart of rural Buckinghamshire



www.chafor.co.uk