



CHAPEL DOWN

THE HOME OF ENGLISH WINE

Chapel Down produces a world-class range of sparkling and still wines. Their sparkling wines are created using the traditional method, the same as Champagne, from fruit sourced from the South-East of England.

Back in 2007 we shared a "Eureka" moment with Chapel Down. One of our signature dishes is Pork Belly with Apple Sauce so we wondered if it would be possible to blend a wine that would match perfectly with this best-selling dish and so Roast Bacchus Reserve was born.

Our second collaboration with Chapel Down, Chapter Two, is a sparkling wine made from the same grape varieties as Champagne, Pinot Noir, Pinot Meunier and Chardonnay – using the traditional method of production.

Over the years as vintages change we have continued to work on these blends and they remain on the list today as popular as ever.



WINEMAKER'S LUNCH

Monday 24th April at 12pm

Head Chef Stuart Cauldwell has created a menu to pair with Chapel Down wines.

with lunch you will sample:

Roast 'Chapter Two', Chapel Down, 2010
Unoaked Chardonnay, Chapel Down, 2013

Kit's Coty Chardonnay, Chapel Down, 2014
Roast Bacchus Reserve, Chapel Down, 2015

Brut Rose, Chapel Down, NV
English Rose, Chapel Down, 2015

Tickets for the Winemaker's Lunch are £95 per person (incl service),
contact events@roast-restaurant.com to make a reservation