



Food & Wine Matching Suggestions

CHAFOR Bacchus 2014

Crisp, zesty and food-friendly (11%)

Tasting Notes

Crisp, elegant and refined, this wine reflects the true varietal character of this quintessentially English grape with a balance of elderflower, inviting minerality and zesty tropical undertones

Food Pairing Suggestions: Seafood terrine; pan-fried duck filets; chargrilled asparagus; butternut squash risotto; gooseberry syllabub and a fine goats' cheese selection

CHAFOR Chardonnay Reserve 2013

Intensely golden and creamy (11.5%)

Tasting Notes

Intensely golden, complex and full-bodied with delicate aromas of soft ripe pineapple and papaya. Creamy with subtle layers of vanilla smokiness, this is an elegant wine with distinctly moreish qualities and a long balanced finish

Food Pairing Suggestions: Asparagus with hollandaise sauce; prawns and rich shellfish platter; oven-baked turbot or side of salmon; porcini risotto; prime rib of beef with rich creamy mushroom sauce; artisan cheeseboard including Gouda, Wensleydale, Lancashire, Cheshire, Brie and ripe Camembert

CHAFOR Rosé 2014

Elegant and refined (11.5%)

Tasting Notes

A mouth-watering balance of ripeness and elegance. Bright aromas of wild strawberries mingle with soft forest fruits and peppery undertones. Rich and vibrant with refreshingly moreish qualities and a long balanced finish

Food Pairing Suggestions: Sushi and sashimi; Thai fusion vegetables; grilled goat's cheese and ripe strawberries

