

Share something extraordinary.

TASTING NOTE

A genuinely new expression of what beer can be. Bright, light, sparkling, with all the character of a fine sparkling wine.

Nose. Orchard fruit. Bright apple, lifted by fine bubbles, with a soft malt toastiness behind.

Palate. Breadth, bubbles. Layered and rounded. Blackcurrant and apple, lifted by persistent bubbles.

Finish. Long, dancing. Complex and refreshingly fresh. Bright fruit, a delicate biscuity finish that lingers on the palate.

PAIRING SUGGESTIONS

Flatbreads from the wood oven. The charred crust echoes the biscuity malt finish while the carbonation lifts oil-based toppings off the palate.

Pork belly. Acidity and carbonation cut the rich fat while the orchard and blackcurrant fruit provides a fresh fruit pairing.

Porchetta. Fennel and rosemary find a natural affinity with the orchard fruit, while the biscuity finish complements the roasted, herbal crust.

Sunday roast pork, with crackling. Carbonation, acidity and biscuity malt cut through the fat, and balance the salt, while the orchard fruit completes the apple-and-pork tradition.

Beef brisket. Fine carbonation scrubs the rendered fat, the acidity plays the role of a sharp condiment, and the orchard fruit cuts through the rich savoury flavours.

Serve chilled, 4°C, in a flute.



“Incredibly generous and brilliantly complex. It’s a beer and wine lover’s beer.”

JACK EVANS • HEAD SOMMELIER • THE PIG AT BROCKENHURST

FORMAT

75 cl • 37.5 cl

SERVE

Chilled, in flutes

ORIGIN

New Forest, UK



Tom, Lawrence & Harry Baynham.

INDEPENDENT FAMILY BREWERY

Brewed at Baynhams Brewery in the heart of the New Forest, Chorus was born from a simple idea: a beer worth sharing. A beer you'd be proud to open at any table, for any reason to raise a glass.

After years of experimenting, innovating and perfecting, we created something that didn't exist: a pioneering Fine English Sparkling Beer. A new category of beer, imagined and brewed in the New Forest.

HOW IT'S MADE

Chorus is fermented slowly at a low temperature with Chardonnay yeast, then conditioned for longer to develop fresh orchard fruit notes and a smooth, delicate biscuity finish, lifted with fine, persistent bubbles.

01

Brew

A blend of light English malts.

02

Ferment

Slow and cool with Chardonnay yeast, for fresh orchard fruit.

03

Condition

Longer than usual, for a smooth biscuity finish.

"Three steps. Years of perfecting."

ANALYSIS

THE BEER

Style	Fine English Sparkling Beer
Alcohol	12.0 % ABV
Original gravity	1.100
Final gravity	1.010
Bitterness	0 IBU
Colour	4 EBC
pH	3.4
Carbonation	16 g/L CO ₂
Dietary	Vegan · Gluten-free

INGREDIENTS

Malt	Lager · Maris Otter · Rye · Cara-Gold
Hops	Nelson Sauvin
Yeast	Chardonnay
Water	New Forest, Sway

PROCESS

Mash	Double
Fermentation	17 degrees, 14 days
Conditioning	Extended, 0°C

AWARDS

Great Taste	Two stars · 2026
London Beer Competition	Gold · 2026
International Brewing Awards	Silver · 2026

FORMAT & PACKAGING

Bottles	75 cl · 37.5 cl
Closure	Cork & wire
Case	6 x 75 cl · 12 x 37.5 cl
Pallet	80 cases (75 cl)
EAN · 75 cl	5 060 616 400 248
EAN · 37.5 cl	5 060 616 400 251

RAISE A GLASS · JOIN THE CHORUS

Share something extraordinary.