



NEW ZEALAND

CHAPEL PEAK SAUVIGNON BLANC

VINEYARD

The exceptional terroir of Chapel Peak, a vineyard located on one of the most thermally diverse hills in the heart of the Marlborough region, is composed of wind-blown clays and rolled pebbles formed by an ancient glacier.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Wither (very fine brown clay)

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation at 15-20°C in stainless steel tanks for 10 days
- Aged in stainless steel tanks until bottling

TASTING

Passion fruit and guava mingle on the nose. The palate is generous in expression, reminiscent of exotic fruits, particularly ripe pineapple, underlined by a zest of grapefruit. Chapel Peak is distinguished by its balance and aromatic finesse. It also has a subtle minerality.



Food pairing

Exotic cuisine, duck à l'orange, lobster, crayfish, capon and other poultry.



Service temperature

Between 10 and 12°C (50-54°F)



Ageing

3 to 5 years

