

Chapel Peak

New Zealand - Marlborough - Blenheim



CHAPEL PEAK SAUVIGNON BLANC MARLBOROUGH

100% Sauvignon

Production area: Marlborough **Terrain:** argillo-calcareo

Harvest: manual

Vinification: the wine ferments for 10 days in stainless steel

tanks at temperatures between 15° and 20°C

Refinement: steel **Color:** deep straw yellow

Fragrance: The nose reveals both passion fruit and guava

aromas

Flavor: the mouth is very generous and reminiscent of exotic fruits, especially ripe pineapple, highlighted by a touch of

grapefruit, balanced and fine, subtle minerality

Alcoholic Grade: 14% vol



Ownership/Founders Pierre-Henri Morel Michel Chapoutier Start of Activity 2008 Vitiviniculture Traditional Hectares 4 Bottles produced 25.000

