# 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** Bourgeois Family
**Start of Activity** 2000
**Vitiviniculture** Certified Organic
**Hectares** 15
**Bottles produced** 130.000




The Bourgeois family, one of the leading producers of Loire wines, embarked on an adventure in the Marlborough region in 2000, transforming 93 hectares of pasture land into vineyards. Only two varieties, Sauvignon Blanc and Pinot Noir, for this encounter between French tradition and the new world, interpreted in two different ways. The fresh and young Fusional, easy to drink but still in line with New Zealand oenology while the Chapel Peak, with marked minerality combined with depth. These two wines represent in an extraordinary way the tradition of the New World; Although far from the friendly soil of Saint-Satur, Arnaud and Cédric Bourgeois produce wines that are perfect interpreters of New Zealand.