

Chapel Peak

New Zealand - Marlborough - Blenheim



CHAPEL PEAK

Ownership/Founders Bourgeois Family

Start of Activity 2000

Vitiviniculture Certified Organic

Hectares 15

Bottles produced 130.000

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



The Bourgeois family, one of the leading interpreters of Loire wines with 65 hectares of vineyards, has embarked on an adventure in the Marlborough region, transforming part of 93 hectares of pastureland 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.