

Chapel Peak

New Zealand - Marlborough - Blenheim





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

FUSIONAL SAUVIGNON BLANC MARLBOROUGH

100% Sauvignon

Production area: Marlborough Terrain: argillo-calcareo Harvest: manual

Vinification: fermentation in steel

Refinement: On the fine lees for about six months in order to

achieve a more rounded **Color:** bright straw yellow

Fragrance: nose of great impact. Opens with tropical fruit notes then veers into citrus and closes with an elegant, restrained vegetal note typical of New Zealand sauvignon

blancs

Flavor: the sip is full and vigorous, the freshness makes the wine usable and supports the savoriness. Good body and good

closure. Nice matching nose-mouth

Alcoholic Grade: 14% vol

