

Château **L** Chapelains

Aphrodite 2014

Character: We wanted to create a different kind of medium sweet wine, light in sugar, really aromatic and with a perfect balance. The result is a wine which is very aromatic, fruity and so seductive.

This original blend is based on the Sauvignon grapes, which develops a fantastic bouquet of exotic fruit and lychee, as well as a wonderful finish of dried apricot and pear due to the Sauvignon Gris, a rare grape.

The targeted clientele is mainly young and feminine but men love it too!

We love to see the expression of pleasure when



people taste this wine which has a dry finish with no stickiness. This cru can be aged for a maximum of four years.

Winemaking: All the harvest is hand selected on a conveyor at the reception area in the cellar. Then the grapes are put in a stainless steel vat for one or two days of skin contact. After fermenting under an automatic cooling system, this delicate sweet white wine is matured stirring on lees for four months.

Appellation d'Origine Contrôlée Sainte Foy Bordeaux

Awards: In the Guide Hachette 2015

Best served with: Great as an aperitif or with foie gras, charcuterie and desserts.

Grapes: 55% Sauvignon Blanc (30 year-old vines), 45% Sauvignon Gris (young vines with high density).

Packaging: Cases of 6 bottles of 75cl.

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Membre de la première association Système de Management Environnemental de Bordeaux certifiée ISO 14001 Lífe ís too short to drínk bad wíne!