



**Château** *des* **Chapelains**

## Clairnet 2014

**Character:** Unique to the Bordeaux region, we are experiencing growing success in all markets for this Clairnet which offers such a wonderful taste for the palate.

This wine is dressed with a robe of vibrant grenadine colour and offers open redcurrant and cherry flavours. The taste allows a long finish which will leave you a lovely reminder in your mouth. No doubt you will want more of this exceptional wine!

**Best served:** Chilled with appetizers, grilled meats, pizzas, pasta, salads, as well as Chinese and Indian dishes. Excellent at 10°C with a "Sauté de veau à la Provençale".

**Winemaking:** The grapes are kept on skin contact for 72 hours, then fermented under an automatic cooling system at 16°C. The final touch is to mature on lees for 4 months and a few more secrets!

**Appellation d'Origine Contrôlée Bordeaux Clairnet**

**Grape varieties:** 40 % Merlot, 30 % Cabernet Sauvignon, 30 % Cabernet Franc.

**Awards:** **One star in the Guide Hachette 2011. In the Guide Hubert 2011 for the 2009 vintage. Praised by VINO Wine Lifestyle Magazine of July 2009 for the 2008 vintage. Classed as one of the best French rosés by La Revue du Vin de France of July 2007 for the 2006 vintage.** Coup de cœur in the Guide Hachette 1996, one and two stars in 1997 et 1999. Three times silver medal at the "Concours de Bordeaux Vins d'Aquitaine". Classed as an exceptional wine in the Guide des Bons Bordeaux of Franck Dubourdieu. TOP VIN de Bordeaux 2002 and honoured in the magazine *Le Revenu* for the 2002 vintage. **TOP VIN de Bordeaux and best score in the Guide Gault & Millau in June 2004 for the 2003 vintage. And for the 4<sup>th</sup> year in a row, TOP VIN de Bordeaux for the 2005 vintage** (TOP VIN de Bordeaux is a wine tasting in Paris with French and foreign journalists who select the 3 best Clairnet of Bordeaux).

**Packaging:** Cases of 6 bottles of 75 cl. Cases of 24 bottles of 37.5 cl. Back label included.

[www.chateaudeschapelains.com](http://www.chateaudeschapelains.com)

Email : [chateaudeschapelains@wanadoo.fr](mailto:chateaudeschapelains@wanadoo.fr)

Tel : + 33 557 41 21 74



Membre de la première association  
Système de Management Environnemental  
de Bordeaux certifiée ISO 14001



**A dark rosé so  
fruity and full!**



*Life is too short to drink bad  
wine!*