



Château *des* Chapelains

## La Découverte 2012

**Character:** La Découverte is a great dry white aging wine with a strong character.

Vinified and matured on lees for one year in high quality Burgundy barrels (of 3 year-old on average to provide a very light oaky taste), this delicate blend offers a full-bodied and elegant wine with complex aromas of white lilac, white peach, dry apricot and a finish marked by clementine aromas.

A wine for wine-lovers, this cru can be aged for a minimum of five years.

**Best served with:** Appetizers, fish, charcuterie, pork, white meat, and especially cheese. Perfect with a grilled lamb or a farm guinea fowl in crispy pancake with local bacon, truffle and foie gras (recipe available).

**Winemaking:** All the harvest is hand selected on a conveyor at the entrance of the cellar. Then the grapes are put in a stainless steel vat for one day. The juice is put in French oak barrels of 300 liters (barrels are up to 6 years old to have less oak). After fermentation, the wine is matured stirring on lees for 10 months.

**Grapes:** 30% Sauvignon Blanc, 30% Sauvignon Gris, 20% Semillon, 20% Muscadelle

**Awards:** **Coup de Coeur in the Guide Hachette 2014** and also 2003 and 2004. In the same guide in 2008, 2010 and 2012. Very well scored in the Guide Gilbert & Gaillard 2009, 2010 and 2011. Classed as exceptional in the Guide des Bons Bordeaux of Franck Dubourdieu.

**Packaging:** Cases of 6 bottles of 75cl.

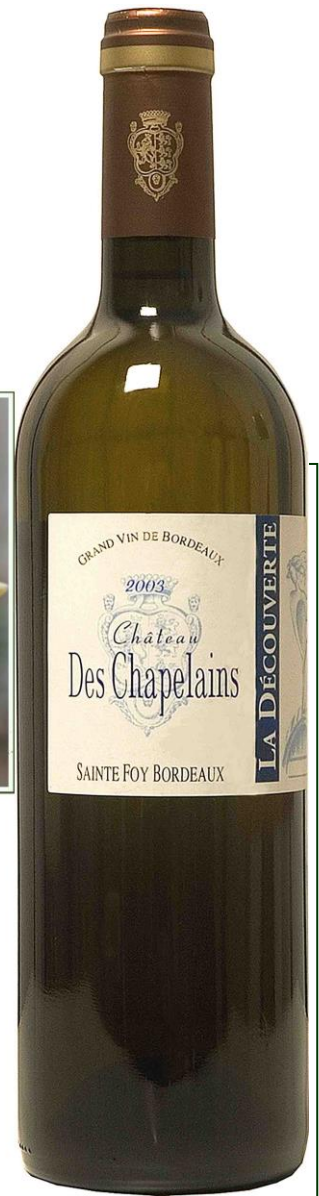
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**One of the top 10  
best dry white  
wines of Bordeaux!**



**SCEA Château des Chapelains  
1 les Chapelains Rambaux  
F-33220 Saint André et Appelles**

*Life is too short to drink  
bad wine!*



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