

## La Découverte 2013

**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.

## Appellation d'Origine Contrôlée Sainte Foy Bordeaux

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

Awards: <u>Coup de Coeur in the Guide Hachette 2014</u> 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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Life is too short to drink bad wines!



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

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