



Château *des* Chapelains

La Muscadelle 2012

Character: La Muscadelle is a rare grape variety, one of the most delicate and difficult to grow. Only few vigneronns in the world have dared to take up the challenge. But Les Chapelains have, and since 2005 it has only been success!

Contrasting with the fragility of this grape variety, the aromas of this wine are powerful and characteristic. When opening the bottle, the aromas of white flowers and a slight hint of caramel are unmistakable. This dry white wine is a real surprise, with a full-bodied mouth from the beginning, very long, which ends on mineral notes. The acidity-sweetness balance is exceptional and the mirabelle liquor and saffron touch make it unique.

This wine improves its magnificent taste with time.

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 litres (barrels are up to 6 years old to have less oak). After fermentation, the wine is matured stirring on lees for 10 months.

Best served with: Superb appetizers, white meats, fish and seafood.

Appellation d'Origine Contrôlée Sainte Foy Bordeaux

Grapes : 100 % Muscadelle.

Awards: Silver medal at the London International Wine Challenge in 2007 for the 2005 vintage. In the Guide Gilbert & Gaillard 2009, 2010 et 2011.

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

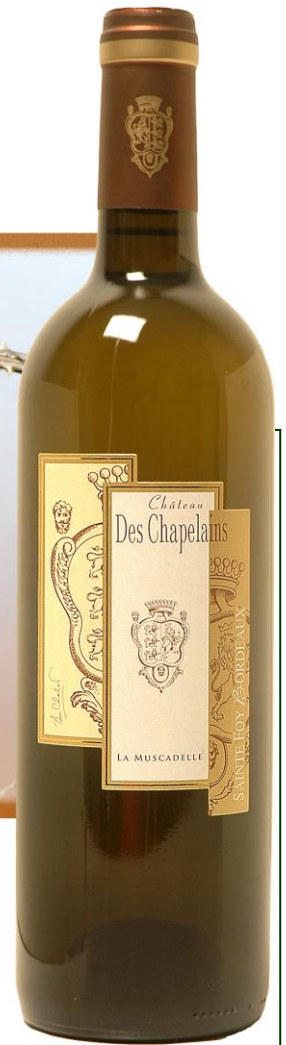
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Membre de la première association
Système de Management Environnemental
de Bordeaux certifiée ISO 14001



**The most original
dry white wine**

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*Life is too short to drink
bad wine!*