

Les Temps Modernes 2013

Character: Our 2000 and 2001, then 2003 and 2005 vintages gave us great red wines which are worthy of "grands crus". This is why we decided to launch a new cuvée called "Les Temps Modernes" (Charlie Chaplin is called Charlot in France).

This Sainte Foy Bordeaux is a selection of grapes from our best old vines, fermented separately and matured one year in French oak casks.

Really intense in colour and with a wide aromatic range of red and blackcurrant fruit, this ultra premium wine exhales a powerful and complex bouquet where the fruit largely dominates the discrete oak.

The palate at the beginning is exceptional. Then a taste of blackberry jam, crystallized fruits and wild cherries accompany soft tannins to a wonderful and long finish. A wine of great elegance which will bottle age for more than 5 years. Best decanted one hour before serving.

Best served with: All meats and game, and especially with beef and duck. To be tasted with "Jarrets d'agneau en Gasconnade" (recipe available).

Winemaking: After hand-selection on a conveyor, the grapes are put in new stainless steel open vats, fermented under automatic temperature control at 25°C with the Burgundy system of "pigeage". Then the wine is matured in oak barrels (50% 2 years old, 50% 3 years old).

Appellation d'origine contrôlée Sainte Foy Bordeaux

Grapes: 100% Merlot.

Awards: <u>Coup de Coeur in the Guide Hachette 2015</u>. One star in the Guide Hachette 2011 and in the Guide Gilbert & Gaillard for the 2008 vintage. Coup de cœur in *La Revue du Vin de France* of July 2004 for the 2001 vintage. Two stars in the Guide Hachette 2003 for the 2000 vintage and one star in the 2006 edition for the 2003 vintage. Classed as exceptional in the Guide des Bons Bordeaux of Franck Dubourdieu. Also in the Guide Hachette and Guide Gilbert & Gaillard 2009 and 2010.

Packaging: Cases of (6 or 12) bottles of 75cl. Cases of 6 magnums or wooden case of 1magnum. **Large bottles** of 3, 6 and 9 litres in wooden cases (please contact us).

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Life is too short to drink bad wine!



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



A top quality

wine at a very

good price!

