



Château *des* Chapelains

## Prélude sec 2014

**Character:** The Prélude sec made a big contribution to the success of the Chapelains. Since building the cellar in 1991, this cuvée has been a regular success because of the Sauvignon grapes which are always perfectly ripe. This is a fruity wine with aromas of citrus, white flowers and white peach of the Sauvignon grapes, always with an exquisite balance.

At the beginning, the mouth is full and round. The palate is particularly intense for this type of wine and extends over a nice lemony touch due to the Sauvignon. The finish is amplified by a complex touch provided by the Muscadelle, whose taste is expanding after few months of maturation, This wine can be drunk fresh or can age for one or two years.

### Appellation d'Origine Contrôlée Sainte Foy Bordeaux

**Best served with:** Appetizers or with seafood and fish. This wine gets a hit with restaurateurs as it goes wonderfully with many dishes, especially with goat cheese.

**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 or two days. After fermenting under an automatic cooling system, this dry white wine is matured stirring on lees during a minimum of five months.

**Grapes:** 40% Sauvignon Blanc, 20% Semillon, 10% Sauvignon Gris, 30% Muscadelle.

**Awards:** In the Guide Hachette 2009, 2010, 2012, 2013 and 2014! Silver medal at the "Concours Mondial des Sauvignon 2010" (category: unoaked Sauvignon dominant blend). In *THE TIMES* of June 6, 2009 Jane MacQuitty writes: "Bordeaux teaches the new world a blend or two with gorgeous, tangy, Sauvignon-dominant 2008 Château des Chapelains Prelude Sec with the generous dollops of Semillon, Sauvignon Gris and Muscadelle. So blend it is." Two stars in the Guide Hachette 2008. Five medals in seven years in Paris and Bordeaux historic wine tastings.

**Packaging:** Cases of 6 or 12 bottles of 75cl. Cases of 24 bottles of 37.5cl. Back label included.

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

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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