



NEW ZEALAND

## CHAPEL PEAK SAUVIGNON BLANC

### VINEYARD

The exceptional terroir of Chapel Peak, a vineyard located on one of the most thermally diverse hills in the heart of the Marlborough region, is composed of wind-blown clays and rolled pebbles formed by an ancient glacier.

### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Wither (very fine brown clay)

### WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation at 15-20°C in stainless steel tanks for 10 days
- Aged in stainless steel tanks until bottling

### TASTING

Passion fruit and guava mingle on the nose. The palate is generous in expression, reminiscent of exotic fruits, particularly ripe pineapple, underlined by a zest of grapefruit. Chapel Peak is distinguished by its balance and aromatic finesse. It also has a subtle minerality.



#### Food pairing

Exotic cuisine, duck à l'orange, lobster, crayfish, capon and other poultry.



#### Service temperature

Between 10 and 12°C (50-54°F)



#### Ageing

3 to 5 years

