



CHAPELLE DE LA SOLITUDE

A BEAUTIFUL FRUITY AND AUTHENTIC WINE

COMING FROM GREAT TERROIRS OF THE GRAVES SUBREGION

WHOSE GRAPES ARE METICULOUSLY HARVESTED BY HAND.

by OLIVIER BERNARD and his team from DOMAINE DE LA SOLITUDE

A.O.C. : **GRAVES**

Millésime : **2016**

Color : **white**

Harvests : **handpicked**

Ageing: **vats & barrels**

(8 months)

Alcool : **13 % vol.**

Bottling : **May 2017**



TASTING:

CHAPELLE DE LA SOLITUDE 2016

50 % sauvignon – 50 % sémillon

Typical and fruity.

A typical white and tasty Graves

Bright color, pale gold with green tints

Fine and radiant nose of white and juicy fruit aromas. Wild peach, pear and mango. Citrus fruits are also present with pink grapefruit and lemon

A creamy and rich mouth without heaviness offers a great diversity of fruity ripe flavors. This gives a good balance with a soft feeling, freshness and a very good acidity.

2018-2019. 10° C

