



CHAPELLE DE LA SOLITUDE

A BEAUTIFUL FRUITY AND AUTHENTIC WINE

COMING FROM GREAT TERROIRS OF GRAVES SUBREGION

WHOSE GRAPES ARE METICULOUSLY HANDPICKED.

by OLIVIER BERNARD and his team from DOMAINE DE LA SOLITUDE

A.O.C. : GRAVES

Millésime : 2019

Color : white

Sauvignon 70% - sémillon 30 %

Harvest : handpicking

Ageing : vats & barrels

Alcool : 14,5 % vol.

Bottling : April 2020



TASTING:

CHAPELLE DE LA SOLITUDE 2019

TYPICAL AND FRUITY

A typical and tasty white Graves.

Shiny pale gold color.

Nose of ripe and juicy white fruits, pear, yellow peach. Aromas energized by fine citrus notes.

Full, generous mouthfeel, silky and delicately lively. White fruit flavors are very present as well as in the nose. Very good harmony.

This wine with cheerful, lively and generous fruit is full of softness and well balanced.

Perfect as an aperitif, it will also go perfectly with traditional dishes for a dry white: shellfish, fish and farm cheeses...

Drink at 10 ° C



SOCIÉTÉ CIVILE DOMAINE DE CHEVALIER – FAMILLE BERNARD

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