Grapes harvested at perfect maturity are rigorously sorted and directed to the press by a gravity process. Throughout the pressing the juice drains directly into the vat where it undergoes a period of settling. Next, the juice is racked to separate it from its impurities and then alcoholic fermentation follows at 16 - 17°C (including 10% in barrels). To fully express the fruit of the Sauvignon and the authenticity of our terroir, we mature this jewel for 8-9 months on its fine lees.

“La Chapelle des Augustins” will delight guests for a special meal. The expression « gun-flint » is appropriate here, thanks to the flinty soil in which these vines grow. It has a dense mineral character, steely and with layers of citrus. The freshness and finesse of this wine presents a perfect balance suggests a laying down period of 5 to 7 years.

This pure and frank wine deserves authentic and distinguished cuisine. Because it exalts the terroir, it’s best matched with regional dishes. Fish from the Loire River, pear of Nièvre, Berry lentils, Crottin de Chavignol goat cheese... An easy gourmet tip: Cut open the heart of a pear, stuff with Crottin de Chavignol and place it in an oven for 20 minutes. Serve warm with fresh walnuts…

This wine comes from a very specific terroir composed of a chalky clay soil and a flinty sub soils. Hence its particular character. Low yields, organic fertilizer only, use of grass cover… everything is made to respect the terroir and to obtain the most beautiful grapes.

Terroir : Flinty on Chalky Clay
Ageing potential : 5 to 7 years
Best served at : 10-12°C

**AWARDS & ACCOLADES**

92 pts La Chapelle des Augustins, 2012 - Wine Enthusiast 2014
Médaille d’Or - La Chapelle des Augustins, 2011
Concours mondial du sauvignon 2013

**Terroir : Flinty on Chalky Clay**
**Ageing potential : 5 to 7 years**
**Best served at : 10-12°C**