



FRENCH IN ESSENCE, CHILEAN BY BIRTH



## PRODUCER PROFILE

Estate owned by: Charles de Bournet  
Marnier Lapostolle  
Winemaker: Andrea León  
Total acreage under vine: 447  
Estate founded: 1994  
Winery production: 5,900 Bottles  
Region: Rapel Valley  
Country: Chile

## Lapostolle Grand Selection Sauvignon Blanc 2022

### WINE DESCRIPTION

The mission of the Grand Selection Tier is to capture the freshness of the fruit. Young, expressive, bright, and vivid are defining characteristics of Lapostolle Grand Selection wines.

Rapel Valley is located in the central part of Chile. It includes the sub Valleys of Cachapoal and Colchagua. It exhibits a semi - arid Mediterranean climate with a winter - only rainfall pattern. Our Sauvignon Blanc comes from a very special area in Cachapoal, directly beneath the foothills of the Andes. The vines grow with the cold influence of the mountains and express all the minerality of the vineyards unique stony soil. "Las Kuras" means stones in the native Mapuche language.

We want to enhance the best fruit that Rapel Valley offers its structure and natural acidity.

Our key points are strict fruit selection with Vistalys, natural juice decantation and low temperature fermentation in stainless steel tanks.

We added 15% of Sauvignon Gris. The result is a wine that showcases its natural flavors and acidity. Delicate notes of white fruits and rounded mid palate.

### TASTING NOTES

Grand Selection Sauvignon Blanc is very expressive, with aromas of fresh herbs, cucumber, pears, and floral notes. It's balanced and fresh mid-palate with good volume and a long-lasting finish.

### FOOD PAIRING

Serve chilled as an aperitif or paired with spaghetti and clams, lemon chicken, melon and prosciutto, or your favorite summer salad.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Las Kuras Vineyard
Soil composition:	Alluvial or Coluvial origin
Training method:	Espalier
Harvest time:	March- April
First vintage of this wine:	2004
Bottles produced of this wine:	5,900

### WINEMAKING & AGING

Varietal composition:	100 % Sauvignon Blanc
Maceration technique:	Gentle extraction
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.4
Residual sugar:	2.5 g/L
Acidity:	3.74 g/L