



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: April 23, 2020

Label Certificate Number: 1086897

Pursuant to the application of : AQUITAINE WINE USA LLC

Holder of permit/license number : S788383

Brand : CHATEAU LA REVERENCE RED BORDEAUX WINE
SAINT-EMILION GRAND CRU, FRANCE
Fanciful Name : N/A
Vineyard : N/A
Class : RED BORDEAUX WINE
Vintage : VV
Appellation : SAINT-EMILION GRAND CRU, FRANCE
Size(s) : 50ML-58L
Stated Alc. Content : 14.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 19340001000086

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.texas.gov

c/o AQUITAINE WINE USA LLC
PO BOX 2008
AGOURA HILLS, CA 91376



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LA **R** CHATEAU ÉVÉRENCE



SAINT-EMILION GRAND CRU

CHATEAU LA REVERENCE 2018

APPELLATION SAINT-EMILION GRAND CRU CONTRÔLÉE

Mis en Bouteille à la propriété - Emeric Petit, Vigneron
Clos Jean Voisin - 33330 Saint-Emilion, France

PRODUCE OF FRANCE
ALC. 14.5 % BY VOL.

RED BORDEAUX WINE
750 ML

This is the eighth vintage made since Emeric Petit took over the reins of this tiny 3-hectare estate located near the prestigious Château Chauvin. Already, the wine has begun winning awards and accolades.

Sandy topsoil over deep and concentrated clayey sub-soil. Density of 5500 vines/hectare. Most vines average 40 years old. Manual harvest. Manual sorting and vinification by parcel. Pre-fermentation cold maceration. Fermentation malolactic in barrels. Aged 12 months in 40% new French oak barrels, using 3 different coopers. Intense red color with deep purple-black hues. Complex bouquet of ultra-ripe fruit and cloves. Well balanced palate with rich spice and cherry notes. Good structure, long finish and lovely silky tannins. Small annual production of only 600 cases.

A Jean-Christophe Cablot Selection

IMPORTED BY
AQUITAINE WINE USA, LLC
BERKELEY, CA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

