



CHÂTEAU CAPITOU



GRAPE VARIETIES

- Bourboulenc 40%
- Grenache Blanc 30%
- Roussanne 25%
- Viognier 5%

APPELLATION

- AOP La Clape
- White

SOILS

- Limestone rock over a bed of black earth



BONFILS
VINS & CHÂTEAUX
1870

CHÂTEAU CAPITOU WHITE OROS-LES PORTES VINEYARD

Château Capitoul, with its precious stone and pebble-strewn Mediterranean vineyard, is like a diamond in the rough set in the rolling hills of La Clape. With 62 ha under vine at the tip of the La Clape hill range, its terroir is the appellation's most maritime. Its vineyard dates back to the 14th century, when it was farmed under the aegis of Narbonne Cathedral, which gave the Château its name. In 2015, La Clape entered the select group of Languedoc fine wines, joining the collection of prestigious, internationally renowned French appellations.

VINEYARD SITE

Ideally located amidst Languedoc's largest national park, Château Capitoul's vineyard is farmed sustainably. Blessed by OROS, the gods of the mountains, Château Capitoul shows incredibly diverse site-expressiveness. The highest block in our vineyard, Les Portes soars skyward. It is home to rich, complex soils of limestone rock over a bed of black earth that is unique to the La Clape hill range.



WINEMAKING

Harvested by night, with double sorting in the vineyards and on arrival at the winery. Low yields (35hl/ha) produce maximum concentration. Skin-contact maceration with daily stirring of the lees for 6 to 8 weeks. Fermentation at low temperature in vats and then in barrels. The wine is then aged in oak barrels for 10 to 12 months, except for the Bourboulenc variety.

TASTING NOTES

Beautiful golden colour with light amber highlights. A wine with a complex bouquet of citrus fruits (lime) and exotic fruits (mango, passion fruit), enhanced by a touch of ginger. The palate is ample, rich and fleshy, with a finish that leaves a very pleasant impression of freshness.

THE SOMMELIER'S ADVICE

- **Food and wine pairings:** Oysters au gratin, razor clams cooked on a plancha, red mullet fillets, American-style monkfish, white meat in sauce or creamy cheeses.
- **Serving temperature:** 12-14°C
- **Ageing potential:** up to 3 years



THE FIGUREHEAD OF LA CLAPE