



CHÂTEAU
CAPITOU



GRAPE VARIETIES

- Bourboulenc 40%
- Marsanne 30%
- Grenache Blanc 20%
- Roussanne 5%
- Viognier 5%

APPELLATION

AOP La Clape
White

SOILS

Urgonian limestone,
limestone clay and stony soils



BONFILS
VINS & CHÂTEAUX
1870

CHÂTEAU CAPITOU WHITE ROCAILLE

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.

White Rocaille is the original rendition of this unique vineyard site.



WINEMAKING

Harvested by night, with double sorting in the vineyards and on arrival at the winery. Skin-contact maceration for the Marsanne only, direct-to-press for the other grapes. Fermentation at temperatures below 15°C. Vinted in concrete vats.

TASTING NOTES

A blend of five grape varieties, spearheaded by Bourboulenc. It delivers delicious iodine-like accents, with delicate notes of acacia and nutty aromas. Perfect combination of freshness and length on the palate.

THE SOMMELIER'S ADVICE

- **Food and wine pairings:** Seafood and oysters.
- **Serving temperature:** 12-14°C
- **Ageing potential:** up to 3 years



THE FIGUREHEAD OF LA CLAPE