

## **GRAPE VARIETIES**

Syrah 30% Grenache Noir 30% Carignan 30% Cinsault 10%,

### APPELLATION

AOP La Clape Red

# SOILS

Urgonian limestone, limestone clay and stony soils



BONFILS

# CHÂTEAU CAPITOUL RED 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.

Red 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. Vinified in concrete tanks with skin-contact maceration. The wines ferment for 15 days on the pomace, with manual punching down. The must is kept at between 22 and 24 °C. Ageing in concrete vats for 12 months.

#### **TASTING NOTES**

The colour is deep red with ruby tints. Distinguished, powerful nose exuding red berries and spice aromas. Its lively, fresh taste develops an elegant and complex structure with powerful tannins.

#### THE SOMMELIER'S ADVICE

#### • Food and wine pairings:

Tuna, beef tournedos with morel mushrooms, Provençal vegetable tian, tagliatelle with pesto and pine nuts, Reblochon, Saint Nectaire.

- Serving temperature: 16-18°C
- Ageing potential: up to 6 years



# THE FIGUREHEAD OF LA CLAPE