



CHÂTEAU CAPITOU



GRAPE VARIETIES

Syrah 40%,
Grenache Noir 40%
Carignan 20%

APPELLATION

AOP La Clape
Red

SOILS

Urgonian limestone,
limestone clay and stony soils

CHÂTEAU CAPITOU MAELMA

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.

Maelma grapes come from vines planted on Urgonian limestone, limestone clay and stony soils.



WINEMAKING

Harvested by night, with double sorting in the vineyards and on arrival at the winery. Made from Château Capitoul's oldest Syrah, Grenache and Carignan vines.

Yields are deliberately kept low, around 20 hl/ha, to obtain maximum concentration and complexity. Barrel fermentation is used, and the wine is aged for 18 to 24 months in new oak barrels.

TASTING NOTES

Magnificent dense dark red colour. The nose is powerful and at the same time elegant, complex. With superbly silky tannins, this well-structured wine offers a symphony of aromas encompassing black cherry, raspberry, blackcurrant with very delicate smoky and minty notes.

THE SOMMELIER'S ADVICE

- **Food and wine pairings:** Deer pâté, wild boar in a sauce, Creole red beans, Roquefort, Brie with truffles.
- **Serving temperature:** 16-18°C
- **Ageing potential:** 7 years
- **Serving advice:** decant 2 hours before serving



BONFILS
VINS & CHÂTEAUX
1870



★ ORIGINE

THE FIGUREHEAD OF LA CLAPE