



CHÂTEAU  
CAPITOU



## GRAPE VARIETIES

Grenache 40%  
Syrah 30%  
Cinsault 30%,

## APPELLATION

AOP La Clape  
Red

## SOILS

Limestone, clay limestone,  
pebbles



**BONFILS**  
VINS & CHÂTEAUX  
1870

## CHÂTEAU CAPITOU RED OROS CAYENNE 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. Situated along the shores of Bages lagoon and the lower southern vineyard slopes is Cayenne, a vineyard block strewn with pebbles and lined with rosemary and thyme.



### WINEMAKING

Harvested by night, with double sorting in the vineyards and on arrival at the winery. Extended skin-contact maceration for 4 to 5 weeks to obtain rich, smooth tannins. All the Syrah is aged in oak barrels for 1 year with half of the Grenache. After bottling, the wine is stored for at least 1 year in our cellar.

### TASTING NOTES

Deep red in colour, Oros Cayenne offers a complex and intense nose typical of its vineyard site. Brimming with jammy berry fruits such as blackberries and blackcurrant entwined with spicy notes of rosemary, thyme and an elegant iodine finish. A full-bodied, round and generous wine.

### THE SOMMELIER'S ADVICE

- **Food and wine pairings:**  
Marbled meat, baked camembert
- **Serving temperature: 16-18°C**
- **Ageing potential: up to 6 years**



THE FIGUREHEAD OF LA CLAPE