



CAPITOU



GRAPES VARIETIES

Syrah 70%
Cinsault 20%
Grenache 10%

APPELLATION

AOP Languedoc
Rosé

SOILS

Clay-limestone

CAPITOU LYCIA

Located in the heart of the largest classified natural site in Languedoc, Château Capitoul takes advantage of its unique location and stands as an exclamation point at the end of the peninsula.

Lycia is a tribute to the La Clape peninsula, referred to as 'Lycia' by Phoenician navigators.

TASTING NOTES

Delicate pale pink with beautiful shimmering reflections. The nose is invitingly complex with notes of red berry fruits flowing into tropical fruit notes. Smooth yet fresh, the palate is freighted with fruit and spice flavours with a mineral and saline edge that instils a lot of character.

SOIL TYPES

Clay-limestone vineyard, home to pine groves, moorland and garrigue, is strongly influenced by sea breezes, thus producing very fresh wines.

WINEMAKING

The grapes are harvested in the coolest hours of the night then go direct-to-press in an oxygen-free environment to preserve primary aromas. Ageing on fine lees after alcoholic fermentation bolsters aromatic complexity and volume.

THE SOMMELIER'S ADVICE

- **Food & wine pairings:**
as an aperitif, with a ring of crisp shrimps, grilled sardines, vegetable tagine or raspberry cheesecake.
- **Serving temperature: 10-12°C**



BONFILS
VINS & CHÂTEAUX
1870

