



CHATEAU CAPITOUL OROS

GRAPES VARIETIES

Bourboulenc 40%, Grenache Blanc 20%,
Roussanne 20%, Marsanne 15%,
Viognier 5%

APPELLATION

AOP La Clape
Blanc

SOILS

Urgonian limestone, limestone clay and stony soils



Chateau Capitoul is a gem which lies between the sea and the “garrigue”. The view on the vineyards losing themselves in the infinity of the valley before melting into the horizon between salt lakes and blue mountains is breathtaking. The vineyard of Chateau Capitoul goes back to the 14th century, when it was exploited by the Cathedral of Narbonne, which gave its name to the Chateau.

TERROIR

Ideally located in the middle of the Languedoc’s largest natural site, viticulture is practiced and reasoned, producing wines of highest quality and reflecting the best that the “Appellation La Clape” has to offer. In 2015, the appellation La Clape was accredited “Grand Cru”, thus joining other prestigious, internationally renowned French appellations.

VINIFICATION

The chateau possesses an ultramodern cellar whose original architectural style is reminiscent of a ship. Bourboulenc, Marsanne, Roussanne and White Grenache are the principal components of the blend, which also includes some Viognier (less than 10%).

The low yields result in maximum concentration and complexity. The grapes are harvested with great care, with hand sorting before being pressed directly. Fermentation in new oak barrels. The wine is then matured in French oak barrels (70% new oak barrels, 30% barrels of 1 wine).

TASTING NOTES

A very nice white wine filed with many aromas such as crystallized lemon, exotic fruits, honey and white truffle. These aromas will be found on the palate as well. This large wine has a great length, a good concentration and a light toasty flavour on the finish.

SOMMELIER’S ADVICE

Food and wine pairing: vegetarian curry, soya chicken wings, honey and ginger or cooked cheeses such as Comté, Beaufort, Emmental.

Serving temperature: 12-14°C

Aging potential: up 4 years



THE PROW OF LA CLAPE