

Château Capión Blanc 2017



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| Appellation | AOP Languedoc |
| Soils | Clay-silts and large pebbles |
| Area of production | 1.5 hectare |
| Varietals | 80% Roussanne - 20% Viognier |
| Average vine age | 20 to 30 years |
| Planting density | 3300 to 4000 plants per hectare |
| Pruning type | Royat |
| Yield | 20 hectolitres / hectare |
| Harvest | By hand, using small crates. First checking/sorting of the grapes on the vine. Harvest stored in a cold room. Whole bunch pressing |
| Vinification | Grapes vinified separately in thermo-regulated stainless steel vats. Cold stabulation followed by settling, then alcoholic fermentation maintained between 16 ° and 18 ° C |
| Maturation | 8 months in new 500-litre oak barrels |
| Analysis | Alcohol (ABV) 14% Residual Sugar <2g/L |
| Consultant oenologist | Claude Gros |
| Annual production | 3 500 bottles |

- **Tasting notes** : The structure and finesse are evident from the lively, complex aromas that the citrus notes of Roussane and Viognier's floral quality bring to this vintage. Delicious with pan-fried fresh tuna and sesame.
- Serve between 11 and 14 °C.