



CHÂTEAU
CAPION

Château Capion - Blanc 2016



Appellation	AOP Languedoc
Soil	Limestones, well-drained, pebbles, gravels, clay-silty sands
Area under production	2.20 hectares
Grape varieties	45% Roussanne - 30% Viognier - 15% Bourboulenc
Average age of vines	25 - 30 years
Vine trellis system	Royat
Planting density	3600 pieds / per hectare
Yield	25 à 30 hectolitres / hectare
Harvest	The plots are harvested in two stages. The upper part is picked last to obtain a good phenolic concentration of the grapes; the lower part is harvested first to keep the fruit fresh and maintain tension.
Vinification	Harvest stored in a cold room, then pressed with juice in a stainless steel tank at 7°C.
Ageing	Temperature-controlled stainless steel tanks and in 500L new oak barrels.
Consultant oenologist	Claude Gros
Average annual production	7 000 bottles

Tasting notes: pale gold in colour, but with a luminescent quality. Aromas are floral - acacia, lemongrass and orange blossom prevail. Fruity, round and buttery, with clear notes of peach, lemon zest, almond butter, spice. The finish has a lovely tension between a saline tang and minerality. For food matching, it perfectly complements grilled fish, white meat or a cheese platter.