



CHÂTEAU  
CATION

## Château Capión - Rouge 2016



<b>Appellation</b>	AOP Terrasses du Larzac
<b>Soils</b>	Limestone. Poor fertility, good drainage
<b>Area of production</b>	7 hectares
<b>Varietals</b>	60% Syrah - 30% Grenache - 10% Mourvèdre
<b>Average age of vines</b>	30 years
<b>Vine trellis system</b>	Gobelet and Royat
<b>Planting density</b>	3600 plants per hectare
<b>Yield</b>	20 à 25 hectolitres / hectare
<b>Harvesting</b>	The hand-picked harvest (using small crates) is stored in a refrigerated room before manual sorting. Once the grapes are crushed, the must is pumped into stainless-steel thermo-regulated vats.
<b>Vinification</b>	After cold pre-fermentation maceration, the yeast is co-inoculated to start alcohol fermentation. The must is in the thermo-regulated vats for 21 to 28 days.
<b>Maturation</b>	For 18 months in 600 litres oak barrels.
<b>Consultant Oenologist</b>	Claude Gros
<b>Average annual production</b>	16 500 bottles

**Tasting notes :** Deep purple colour with violet reflection, expressive nose dominated by forest fruits. On the palate, a real fruit-burst is followed by prolonged notes of spice, finishing with elegant tannins. Perfect with grilled meat, or pork loin served with seasonal vegetables, this wine powerfully expresses the complexity of the Terrasses du Larzac terroir.