

Domaine de Capión White 2018



Appellation	PGI Saint-Guilhem-Le-Désert
Terroir	Clay-limestone
Production surface area	2 hectares
Grape variety	100% Chardonnay
Average age of vines	30 years old
Planting concentration	3,300 to 4,000 vines / hectare
Pruning technique	Cordon
Yield	15 hectolitres / hectare
Harvest	Manual in small crates. First grape assessment on vine. Harvest kept in a cold room. Direct pressing of whole bunches. Harvest dates, 23 and 24 August 2018.
Vinification	Plot vinified separately in thermo-regulated stainless steel vats. Cold stabilisation, settling and alcoholic fermentation initiated at 16° to 18°C.
Maturing	For 9 months in 500 litre barrels.
Analytical data	Alcohol 13.5° Residual sugar <2g/L
Consultant oenologist	Claude Gros
Annual production	3,800 bottles Bottled on 2nd August 2019

- **Tasting notes:** Pale yellow colour. Expressive nose with slightly buttery, brioche notes. Strong, vibrant attack with fine structure on the palate. Ideal served with grilled fish, white meat, or quite simply as an aperitif.
- Serve at 11° to 14°C.