

ZĒfir

ROSÉ DE CAPION

2018



Appellation	AOP Languedoc
Soils	Clay-limestone and gravels
Area of production	1 hectare
Varietals	50% Mourvèdre - 50% Syrah
Average vine age	20 to 30 years
Planting density	3300 to 4000 plants per hectare
Pruning type	Royat
Yield	30 hectolitres / hectare
Harvest	Manual, using small crates. Grapes checked when picked, and stored in a cold room before being pressed. Checked again as the press is filled
Vinification	Grapes vinified separately in thermo-regulated stainless steel vats. Cold stabulation first, then settling. Alcoholic fermentation is maintained between 15 and 17°C
Maturation	Stainless steel thermo-regulated tank for the Mourvèdre; three months ageing in 500 litre oak barrels for the Syrah
Analysis	Alcohol (ABV) 12.5% Residual Sugar <2g/L
Consultant oenologist	Claude Gros
Annual production	4 000 bottles

Tasting notes : Zephir is a gourmet rosé. The nose is aromatic and delicate, while on the palette red berry notes and a hint of salinity bring both freshness and tension. Barrel ageing rounds out the structure for a beautiful mouthfeel. Perfect with grilled fish or white meat accompanied by pan-fried veg. Serve between 11 and 14°C