

ZÉFIR

ROSÉ DE CAPION

2019



Appellation	AOP Languedoc
Terroir	Clay-limestone and dense gravel.
Production surface area	1 hectare
Grape varieties	70% Syrah - 30% Grenache
Average age of vines	20 to 30 years old
Planting concentration	3,300 to 4,000 vines / hectare
Pruning technique	Cordon and goblet
Yield	30 hectolitres / hectare
Harvest	Manual in small crates. Initial assessment of grapes on the vine, plus upon filling the press. The varieties are kept separately in a cold room before pressing. Harvest dates, 7th and 8th August 2019.
Vinification	Grape varieties vinified separately in thermo-regulated stainless steel vats. Cold stabilisation, settling and alcoholic fermentation initiated at 16° to 18°C.
Maturing	3 months in a thermo-regulated, stainless steel vat for part of the Syrah, and 3 months in 500-litre barrels for Syrah and Grenache, in co-vinification.
Analytical data	Alcohol 13 ° Residual sugar <2g/L
Consultant oenologist	Claude Gros
Annual production	3,600 bottles Bottled on 27th January 2020

Tasting notes: Zéfir is a gastronomic rosé, slightly saline on the palate. Delicate, aromatic notes on the nose. Cask maturing has developed wonderful structure for this wine. Tension and freshness enhanced by notes of fresh fruit. Ideal served with grilled fish or white meat with pan-fried vegetables. Serve at 11° to 14°C.