

the wines

Tradition

Malbec 80 % + merlot : developed for their fruit intensity and their ageing potential.



PRESTIGE

Malbec 85 % + merlot : aged in oak barrels. A concentrated cahors finely oaked to be discovered in time...

malbec XL

100 % malbec, Aged in oak barrels for 18 months. Less than 30 hectolitres/hectare. A very concentrated cahors.



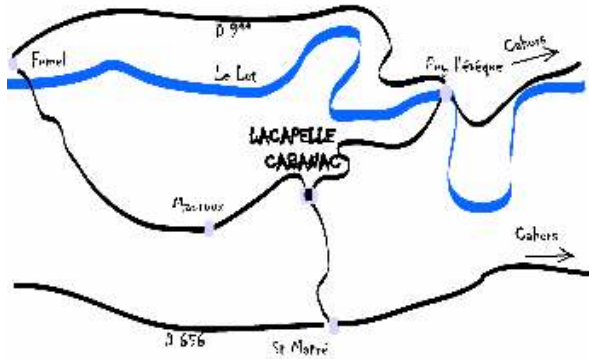
MALBEC ORIGINAL

100 % malbec, aged for 18 months in tank. The power of the fruit.

Château LACAPELLE CABANAC is also a range of vins de pays du Lot reds and rosés.

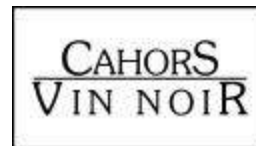


We will be pleased to welcome you for visiting our cellar and our vineyard, and for tasting our wines.



Organic farming Since 2002
(Certified by Agrocert - 47 Marmande)

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*L'abus d'alcool est dangereux pour la santé.
Consommez avec modération*

CAHORS



over 3 centuries

soil

grape varieties

1978

the owner of the château of Lacapelle-Cabanac restored a building invaded by waste land and converted

this outbuilding into a winery. During the restoration work he discovered a structure of arched stones where the upper part is covered with fine channels. These were



the vestiges of the winery dating from the 18th century. On the top part, the grapes were



trodden and the juice flowed out by the channels into hogsheads which were placed on the floor. More than 200 years later

château Lacapelle Cabanac has just returned to its wine-growing vocation.

2001

Nowadays the vineyard awaits full grape maturity before harvesting. The wines produced are the fruit of

the excellent soil type.

2005

1st vintage with the organic farming logo



Soil

The cause vineyard, of château Lacapelle Cabanac is planted on chalky ballasts coated with clays of decalcification dating from the kimmeridgian. At a distance from the river, its soil draining capacities is very auspicious for the vine stock. The plant plunges its roots deeply into the fine drainage holes to capture the water. The naturally small crop yields are a pledge of quality.

Climate

The château Lacapelle Cabanac vineyard is situated on the chalky cause (limestone plateau) at about 300 meters altitude, and benefits from a cooler climate than that of the Lot valley.

The grapes are harvested at full maturity giving the wines its delicate texture with an excellent aromatic potential. The Autan wind, hot and dry, that blows there until the autumn, allows the wine maker of the cause to wait for the



complete maturity of the grape without fearing the weather precipitations coming from the Atlantic.

Malbec

Little used outside of the Lot valley, which confers its typicity: a dark robe decorated with purple nuances, evolving then with the passing of the years towards garnet red typical of cahors wines. Its mouth is dense with powerful tannins enabling excellent ageing capacity. The aromas of the malbec : black fruits to the heady violet overtones subtly evoking its liquorice after mouth before evolving toward autumnal flavours.



Merlot

Grape variety king of the Saint-émilion and the Pomerol, it also enjoys in the valley of the Lot where it produces wines rich in fruit, fleshy and opulent. At château Lacapelle Cabanac where it represents 15% of the grape varieties, we use it to enrich the aromatic palette of our wines and to procure mellowness.

