

château LACAPELLE CABANAC

Organic farming since 2002

CAHORS a.o.c



PRESTIGE 2007

Grapes varietales :
Malbec (29 years old) : 90 %
Merlot (24 years old) : 10 %

Soil :
Clay lime stones terrace.
Altitude 300 m.

Farming technics :
Organic farming since 2002.
Single Guyot pruning, de-budding and green harvest, plowing.
Biodynamie.

Yield : <40 hl/ha

Wine making process:
Hand made sorting.
ALC fermentation and maceration in stainless steel tanks for about 20 days, with temperature control.
Pumping-over and «delestage».

Ageing :
Malolactic fermentation is done in tanks then the wine is placed in French oak barrels (2 and 3 years old) for about 24 months.
Stirring of the lees in the barrel (monthly).

Bottling :
Château bottled.
Volume : 33,000 bottles.
No fining, no filtration, no SO2 added at bottling.
Cork.
Bottle Ecova (Eco-friendliness).



wine from organic grapes
Certified FR BIO-07

Analysis:
Alc/Vol : 13,5 %
Titrable acidity : 3,65 g/L

Tasting :
Very dark wine, almost black. Intense flavours empyreumatic, punctuated by notes of raspberries and clove. Full round and fat, it benefits from supple and mellow tannins to leave a tasty impression. The fruit persists on a toast and liquorice final.

Awards :
Bronze medal, Amphore 2010
Guide Hachette 2011
Guide Les meilleurs vins de France 2011 (*La revue du vin de France*)

