

malbec XL 2006

château
**LACAPPELLE
CABANAC**

climate

The vines are situated at approximately 300 m altitude and benefit from the climate which is cooler than that of the Lot valley, resulting in the later maturity of the grapes producing wines with an excellent aromatic potential.

terroir

The vineyard is planted on a clay lime stones terrace which date from the kimmeridgian. This soil type with its draining capacity is excellent for the vines.

grape varieties

The malbec

This is the variety that endows the cahors wine with its tannin, its colour and its ability to age. This is the main grape variety of the cahors wine

vineyard

Plot of vineyard : 1,5 ha.

Free run yield : <30 hl/ha: de-budding, green harvest, grass between rows.

Organic culture and biodynamie..

Age: 25 years.

Density : 4 500 vine stock / Ha.

Pruning: Single Guyot pruning



wine making

Hand made sorting

Traditional in stainless steel tanks with temperature control, for approximately 10 days. Regular pump over.

Micro oxygenation

aging

In French oak barrels after the malolactic fermentation during 18 months.

New barrels

The objective is to get a concentrated wine.

Dark ruby red with black overtones

A bouquet of oak spices and chocolate, notes of vanilla and nutmeg.

Violet characterising a malbec at full maturity.

Taste : A fullsome fleshy wine well structured with fine tannins.

A solid wine with a sweetly oaked character.

Lengthy and aromatic.



thierry simon & philippe vérox
telephone 33 (0)5 65 36 51 92 - fax 33(0)5 65 36 52 62 - www.lacapelle-cabanac.com
scea au capital de 961 140 € - rcs cahors 390 263 911 - Siret 390 263 911 00013 - ape 011G

