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château
**LACAPELLE
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.

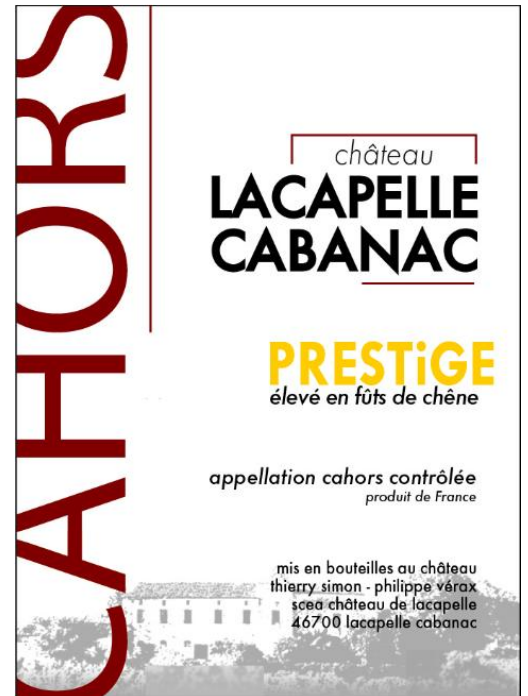
Grape varieties

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

The merlot

The merlot produces wine rich in fruit and gives roundness, mellowness and bouquet. In the Château Lacapelle Cabanac PRESTiGE the merlot is present for 10 %.



vineyard	wine making	aging
<p>Visual selection of the best plots of vineyard. Age: 29 years. Density: 4 500 vine stock / hectare. Pruning : single Guyot pruning Yield control: de-budding, green harvest. (40 hl/hectare) Organic farming + biodynamie.</p>	<p>Hand made sorting Traditional in stainless steel tanks with temperature control, for approximately 10 days. Regular pump over. Micro oxygenation</p>	<p>In French oak barrels after the malolactic fermentation during 14 months. New barrels for a third, and second-hand barrels for the rest (a third 1 year and last third 2 years). The objective is to get a delicate woody wine.</p>

Very dark wine, almost black, after 16 months in barrels. 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.

wine made from organic grapes

