

château LACAPELLE CABANAC

The character of this wine is due to an exceptional land, the typical vine stock, the Malbec and the passion of the wine maker.

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.

Soil type

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: 90 %

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 black merlot: 10 %

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



Vineyard	Wine making	Aging
<p>Age: 31 years. Density: 4 000 vine stock / hectare. Pruning : single Guyot pruning Yield control: de-budding, green harvest. Organic farming + biodynamie.</p>	<p>Traditional in stainless steel tanks with temperature control, for approximately 10 days. Regular pump over.</p>	<p>In stainless steel tank until springtime. Bottled 10 to 12 months. The objective is to get a fruity and suple wine..</p>

*Supple, smooth, aromatic, a pleasure to drink!
Perfect to be served with red meat, game, duck, cheese...)
A mature château Lacapelle Cabanac should be served at room temperature, younger slightly cooler.*



Wine from grapes product under organic farming.



SCEA CHATEAU DE LACAPELLE
Thierry Simon & Philippe Vérex 46700 Lacapelle-cabanac France
téléphone 05 65 36 51 92 - télécopie 05 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