

## CHÂTEAU CAPDET, AOC SAINT JULIEN

**GRAPES:**

Cab. Sauvignon 55%, Merlot noir 35%, Cab. Franc 5% & Petit Verdot 5%

**D.O.:** Bordeaux

**THE TERROIR**

Garonne gravelly soil on gravelly plateau.

**WINEMAKING:**

Pre-fermentation followed by maceration. The free-run wine is racked and blended with press-wine. Traditional egg white fining. Ageing in French-oak barrel for 20-22 months.

**TASTING NOTES:**

Color: Dark plum.

Nose: Dark fruits flavours with spicy note.

Palet: Concentrated and structured. Fresh and round.

Food Pairing: Lamb, duck, game, chicken. Most roasted, braised or grilled meats but also mushroom and truffles dishes or seafood dishes. Soft and hard cheese.

