

# Château Capion Blanc 2017



<b>Appellation</b>	AOP Languedoc
<b>Soils</b>	Clay-silts and large pebbles
<b>Area of production</b>	1.5 hectare
<b>Varietals</b>	80% Roussanne - 20% Viognier
<b>Average vine age</b>	20 to 30 years
<b>Planting density</b>	3300 to 4000 plants per hectare
<b>Pruning type</b>	Royat
<b>Yield</b>	20 hectolitres / hectare
<b>Harvest</b>	By hand, using small crates. First checking/sorting of the grapes on the vine. Harvest stored in a cold room. Whole bunch pressing
<b>Vinification</b>	Grapes vinified separately in thermo-regulated stainless steel vats. Cold stabulation followed by settling, then alcoholic fermentation maintained between 16 ° and 18 ° C
<b>Maturation</b>	8 months in new 500-litre oak barrels
<b>Analysis</b>	Alcohol (ABV) 14%   Residual Sugar <2g/L
<b>Consultant oenologist</b>	Claude Gros
<b>Annual production</b>	3 500 bottles

- **Tasting notes :** The structure and finesse are evident from the lively, complex aromas that the citrus notes of Roussane and Viognier's floral quality bring to this vintage. Delicious with pan-fried fresh tuna and sesame.
- Serve between 11 and 14 °C.

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