



CHATEAU CAPELLE

2021

Producteur Récoltant – Mis en bouteille à la propriété

The Château CAPELLE is a 10 ha property located on the left bank plateau of the Dordogne river.

Qualified as a "Integrated Farming" property since 2005, then certified "High Environmental Value", Château Capelle is committing itself even further to a sustainable production approach by being in conversion to organic farming.

 Soils Clay and limestone	 Appellation AOP Sainte Foy Côtes de Bordeaux
 Grape varieties 75% Merlot, 25% Cabernet Franc	

Vinification

Traditional vinification: yield control, fermentation in stainless steel vats with long maceration of perfectly ripe grapes. Aged in oak barrels for 6 months before bottling.

Tasting notes

Colour | Intense ruby red.

Nose | Rich and complex with notes of ripe red fruits.

Palate | Supple and elegant, silky tannins with a long finish and a good structure.

Light ● ● ● ● ● Powerful
Fruity ● ● ● ● ● Structured

Service tips

To be served between 15 and 17°C;
Ideal to accompany the specialities of the South-West such as an entrecôte à la bordelaise and a pan-fried porcini. Tasty with a rack of lamb from Pauillac.

Certifications



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