

LES CAPUCINS - AOP Coteaux du Languedoc

LES CAPUCINS is produced on a great terroir situated on limestone soils at the foothills of Larzac (a high plateau at 700-950 meters high).

In summer, during nights, fresh air comes from

Larzac and gives coolness as a contrast to the high temperatures of the day.

The grapes thus achieve an excellent phenolic maturity.

This great terroir offers a perfect expression of syrah: Full mouth, fine tannins, fresh aromas, great balance

Terroir :	Limestone hills situated at the foothills of Larzac Mediterranean climate with moderate temperatures during the nights in summer due to fresh air which comes from Larzac
Grapes :	75% Syrah 25% Grenache
Yields :	around 40 - 45 hl/ha depending on the vintage
Wine Making :	Date of harvest at the optimal phenolic maturity Manual harvest. Grape sorting in the vineyard Total destalking Separate wine making for each variety Long traditionnal maceration. Duration of maceration managed by tasting depending on feature of each vintage Controlled temprature of fermentation limited at 27-28°C
Ageing :	In tanks

