

Lacapelle Cabanac

Cahors Tradition 2011



In 1978, the owner of the château Lacapelle-Cabanac restored a building invaded by waste land and converted this outbuilding into a winery. During the restoration work, he discovered a structure of arched stones where the upper part was covered with fine channels. These were the vestiges of the winery dating from the 18th century. On the top part, the grapes were trodden and the juice flowed out by the channels into hogsheads which were placed on the floor. More than 200 years later

château Lacapelle Cabanac has just returned to its wine-growing vocation. Thierry Simon & Philippe Vérax bought this property in august 2001. Since 2002 they have reconverted the vineyard to the organic and biodynamic culture.

Appellation: Cahors

Grape varietals: 80% Malbec, 20% Merlot

Location: Lacapelle-Cabanac

Soil: clay-limestone

Yield: 50hl/ha

Agricultural method: organic

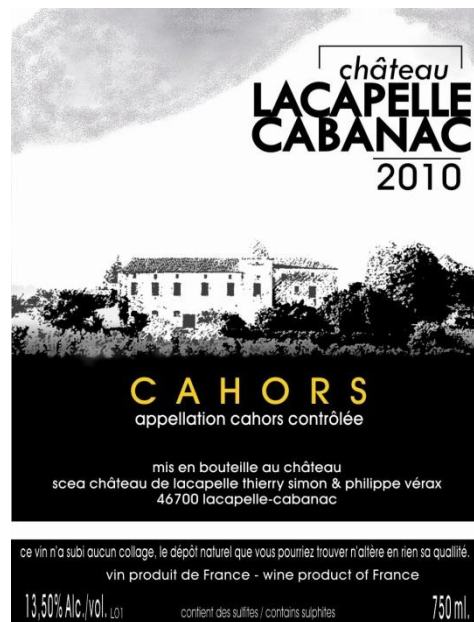
Harvest: mechanical

Vinification: Manual sorting of the harvest. Alcoholic fermentation in thermo-regulated stainless steel tanks. Release and pumping over. Vatting for 20 days. Maturing in concrete tank. No fining, no filtration. Bottled at the château.

Alcohol content: 12.5%

SO2 total: 39mg / l

Tasting notes: black fruit, cherry with silky tannins.



Langdon Shiverick Imports