

CHATEAU CAPDET

CRU BOURGEOIS

LISTRAC-MEDOC AOC



HISTORICAL :

Formerly a Puy de Menjon estate, which became Château Capdet at the beginning of the 20th century, this cru is the archetype of the traditional Lustrac : deep colour, fruity, fresh tannins, lamb's lettuce, long on the palate and great ageing potential. Particularly marked by the Cabernet Sauvignon grown on the gravelly hilltops of Fonreaud, it's a sure value.

TERROIR :

Gravel and clay-limestone.

SURFACE :

15 hectares

GRAPE VARIETIES :

56 % Merlot.
42 % Cabernet Sauvignon.
2 % Petit Verdot.

CULTIVATION :

Yield : between 40 and 50 hl / ha.
Sorting of the grapes in the vineyard and in the cellar. Plantation density : 6600 feet/ha.
Mechanical groundwork.
Sustainable cultivation.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Aged for 12 months in oak barrels.

Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.

Decant one or two hours before tasting.

Wine is not treated, deposit is natural.
This wine will match roasted beef, duck, games, deer and a choice of cheeses.: Comté, brebis, camembert.

AWARDS :

2020 VINTAGE :

90-91 James Suckling.

2019 VINTAGE :

89 Wine Enthusiast + 92 Decanter 2022

2018 VINTAGE :

91 James Suckling.

2 * Guide Gachette

15,5 Jancis Robinson

2016 VINTAGE :

Gold Paris 2019 + 1* Guide Hachette 2020 + 90 Decanter.

2015 VINTAGE :

Gold Paris 2017.

2014 VINTAGE :

Silver Paris 2016 + Silver Bordeaux 2017

