

# CHATEAU CABEZAC



**Wine Name:** Les Capitelles

**Vintage:** 2015

**Denomination:** AOP Minervois White

## Grape Varieties and Terroirs

This cuvee is a blend of **Roussanne and Grenache Blanc**. The Roussanne plot is situated on the south facing slopes of Le Pech in Bize-Minervois and comprises of a sandstone soil. The Grenache Blanc plot, is situated on the Belvèze plateau.

## Vinification

The grapes are pressed whole immediately after picking in the traditional champagne style, with the juice allowed to drain naturally through the stems to ensure gentle extraction. Fermentation takes place in clean and tannin free, new French oak barrels.

## Aging

Whilst aging, the lees are regularly stirred gently, to obtain the desired volume and fullness. This aging lasts for 6 months in new and one year old French oak barrels.

## Tasting Notes

The bright robe is pale yellow with golden reflections. An intense nose, with a hint of lemon it has a bouquet of orange zest, orange blossom, intermingled with aromas of toasted hazelnuts, cocoa and butter. The palate has a touch of vanilla, good volume and an elegant finesse.

**Alcohol Content:** 13.5%vol.

**Yield:** 25hl/ha

## Awards and Scores



Previous Vintages

Guide Hachette \*



Berlin Wine Trophy: Gold Medal

International Wine Challenge: Gold Medal and

Trophy for Best Minervois White Wine

