



DOMAINES  
&  
CHÂTEAUX

# 2019 CHÂTEAU DES CAPITANS JULIÉNAS



## WINE DATA

Producer  
Château des Capitans

Country  
France

Region  
A.O.C. Beaujolais

Cru  
Julié纳斯

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## Wine Composition

100% Gamay

Alcohol  
14.5 %

Total Acidity  
5.58 G/L

Residual Sugar  
2.2 G/L

pH  
3.58

## DESCRIPTION

This 2019 vintage offers a brilliant garnet color in the glass. Superb aromas of blackberry, blueberry and black cherry with a hint of spice, white pepper and vanilla display on the nose. This is a full-bodied, rich wine with a solid tannic backbone signifying good aging potential.

## WINEMAKER'S NOTES

The remarkable old vines (over 50 years old) form one single, undivided vineyard of approximately 29.7 acres circling the estate and benefit from optimal soil and microclimate conditions. Southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are harvested. Harvesting of this wine is done manually, in whole bunches and the grapes are de-stemmed. Maceration lasts between 10 to 12 days and fermentation is conducted at temperatures around 30 degrees Celsius. 20% of the wine is aged for 8 months in new French oak, with the rest in stainless steel. Château des Capitans is owned by the Duboeuf family.

## SERVING HINTS

This wine is best served with braised lamb, slow-cooked ribs, chili and aged cheeses.

## INTERESTING FACT

This 18<sup>th</sup>-century castle is situated right in the heart of the AOC Cru Julié纳斯, in a locality known as Les Capitans. Centuries-old cedar trees in the stately gardens stand as tall sentinels of a long, illustrious past. The remarkably old vines form one single, undivided vineyard circling the estate and benefit from optimal soil and microclimate conditions.