

CHÂTEAU DES CAPITANS JULIÉNAS 2021

A.O.C. Juliéнас



TASTING NOTES: This wine offers a brilliant garnet color. There are superb aromas of blackberry, blueberry and black cherry with a hint of spice, white pepper and vanilla. Full-bodied and rich, with a solid tannic backbone and good aging potential.

VITICULTURE: The remarkable old vines (over 50 years old) form one single, undivided vineyard of approximately 29.7 acres (12 hectares) circling the estate and benefitting from optimal soil and microclimate conditions. A Southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are manually harvested in whole bunches.

VINIFICATION: After destemming, the grapes undergo maceration that lasts between 10 to 12 days. Fermentation is conducted at temperatures around 86° F (30° C). Eighty percent of the wine is aged in stainless-steel vats, and 20 percent in one-year old French Oak Barrels, for 8 months.

FAMILY: This 18th century castle is situated in the heart of AOC Cru Juliéнас, in a locality known as Les Capitans. Centuries-old cedar trees in the stately gardens stand as tall sentinels of a long, illustrious past. According to popular tradition, this locality has preserved unmistakable signs of its Roman origin. Considered a strategic point, this site was in all likelihood where military staff headquarters were located. Thus the name Capitan, which refers to the officer rank of Captain, or first in command.

PRODUCER: Château Des Capitans

REGION: A.O.C. Juliéнас

GRAPE(S): 100% Gamay

SKU: GDJNJC217

ALCOHOL: 13%

TOTAL ACIDITY: 5.96 G/L

RESIDUAL SUGAR: 1.2 G/L

pH: 3.45