

# CHÂTEAU DES CAPITANS JULIÉNAS 2022

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

**ALCOHOL:** 13%

**TOTAL ACIDITY:** 5.96 G/L

**RESIDUAL SUGAR:** 1.2 G/L

**pH:** 3.45