



DOMAINES
&
CHÂTEAUX

2020 CHÂTEAU DES CAPITANS JULIÉNAS



WINE DATA

Producer

Château des Capitans

Country

France

Region

A.O.C. Julié纳斯

Cru

Julié纳斯

Wine Composition

100% Gamay

Alcohol

13 %

Total Acidity

5.58 G/L

Residual Sugar

1.4 G/L

pH

3.54

DESCRIPTION

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.

WINEMAKER'S NOTES

This 18th century castle is situated in the heart of 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 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. 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.

SERVING HINTS

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