



DOMAINES
&
CHÂTEAUX

2018

CHÂTEAU DES CAPITANS JULIÉNAS



WINE DATA

Producer

Château des Capitans

Country

France

Region

A.O.C. Beaujolais

Cru

Juliénas

Wine Composition

100% Gamay

Alcohol

14.1%

Total Acidity

5.80 G/L

Residual Sugar

1.9 G/L

pH

3.49

DESCRIPTION

This 2018 vintage displays a brilliant garnet color, with superb aromas of blackberry, blueberry and black cherry with a hint of spice, white pepper and vanilla. 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 86 F (30 C). 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 19th-century castle is situated right in the heart of the AOC Cru Juliénas, 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.