



CAPÈU

SAINT MONT
Appellation d'Origine Contrôlée



STORY

The word « **CAPÈU** » which means « beret » in Gascon, is closely associated with the Saint Mont vineyard. Deeply rooted in Gascon culture and worn with pride over generations, it embodies the human values and passion that are dear to our winegrowers, and that have played an essential role in the creation and reputation of the wines of Saint Mont

TERROIR

This cuvee is produced from a blend of the appellation's three terroirs: clay-limestone, variegated clay and fawn-coloured sand. Parcels are selected from the bottom of the slopes in order to favour the aromatic expression of the grapes of **Tannat, Cabernet Sauvignon** and **Pinenc**.

WINEMAKEING

Harvested at optimal maturity, each grape variety is vinified separately. Following a 24-hour period of pre-fermentation skin contact, extraction mainly takes place with the help of gentle pump-overs. The temperature at which the alcoholic fermentation takes place is set at around 26°C. Malolactic fermentation is allowed to take place naturally. The entire period of skin contact never exceeds 18 days. The wine is then kept in tanks for one year to maintain a dominance of fruit.

NOTES DE DÉGUSTATION

Authentic, generous and well-balanced with aromas of black fruits and mildly spicy notes ending with a beautifully fresh finish. Ageing potential : 5 years.

FOOD PAIRINGS

Perfect with cold hams, red meat, roast poultry etc.
Serve between 14 and 16°C



Plaimont

LES VINS DU SUD-OUEST AUX GRANDES ORIGINES

