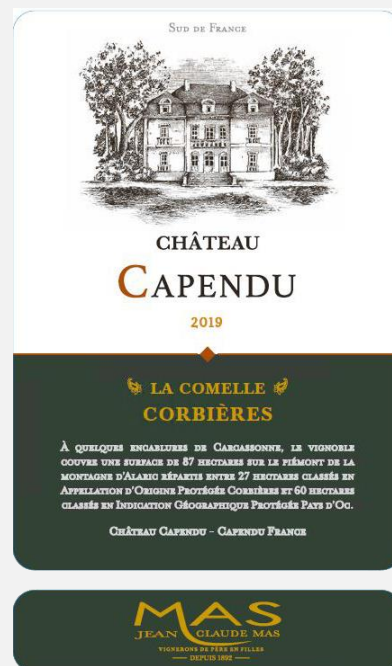


Just a stone's throw from the city of Carcassonne, Château Capendu bears the name of its village to which it is closely linked since the 19<sup>th</sup> century. The vineyard is one of Jean-Claude Mas' latest acquisition covering 87 hectares of land of which 27 ha are classified AOP Corbières on the foothills of the Alaric mountain, and 60 ha classified IGP Pays d'Oc on the Capendu plain.

Mediterranean grape varieties like Carignan, Grenache and Syrah are perfectly suited to the particularly demanding terroir of Corbières creating powerful wines. Our vineyards are also committed to environmental-friendly practices and have received the "High Environmental Value" Certification.



## GRAPE VARIETIES

45% Carignan, 35% Grenache, 20% Syrah  
**Appellation** : AOP Corbières



## CHARACTERISTICS OF THE VINEYARD

**Soil**: clay and Limestone  
**Age of the vineyard**: 12 to 30 years-old, 50 to 100 years-old for some Carignan  
**Pruning**: Cordon de Royat  
**Density of planting**: 4400 plants/h  
**Harvest**: mechanical at night  
**Average yield**: 50 hl/ha  
**Climate**: Mediterranean



## CHARACTERISTICS OF THE WINE

**Alcohol**: 14 %  
**Residual sugar**: 1,8 g/l  
**Total acidity**: 3,1 g/l  
**pH** : 3,75



## VINIFICATION

Careful selection of the best grapes after a mechanical harvest at night to avoid oxidation and preserve the maximum fruit expression. After destemming of the harvest, each grape variety is vinified separately. Fermentation at 28°C with selected yeast. Post-fermentation maceration for 3 weeks with pumping-over, twice a day.  
**Ageing**: in oak barrels for 6 months.



## TASTING NOTES

**Color**: intense garnet with ruby hints.  
**Nose**: scents of scrubland, spices, and red fruits.  
**Palate**: smooth with fine fruity notes nuanced by a touch of vanilla. A well-balanced wine with a long finish.  
**Food & wine pairing**: best served at 15/16°C with red meats, stew, game and cheeses.