

**GRAPE VARIETIES**

Merlot

**APPELLATION**

Saint-Emilion grand cru

**ALCOHOL CONTENT**

13.5% Alc/Vol.

**SOIL**

sandy-silt soil

**RESIDUAL SUGAR**

0.00g/L

## Château Tour de Capet 2016

Saint-Emilion grand cru

Château Tour de Capet is located at the gateway to Saint-Emilion. The sandy-silt soil produces wines of great finesse, which draw character from the well-balanced structure and round-bodied nature of Merlot. The wine is vinified in the Château Capet Guillier's cellars.

**VINIFICATION**

Cold prefermentation maceration. Traditional vinification in temperature-controlled concrete vats. Maceration from 4 to 5 weeks. Vertical pressing with separation of the various juices. Alcoholic fermentation with selected yeasts and a gradual rise in temperature from 24°C to 28°C. Pumping-over 3 or 4 times a day for 4 days.

**AGEING**

Maturation in French oak barrels: 1/3 in new barrels, 1/3 in one-wine barrels, 1/3 in two-wine barrels

**TASTING NOTES**

Nose : The nose reveals appealing savours of black bays, tobacco and mint that are followed through by hints of spices and vanilla.

Palate : The fruit is ripe, plums and sweet blackberries. Sweet and velvety tannins accompanied by freshness for the finish.

**VINTAGE REPORT**

Beginning on the harvest on the 4th of October for 10 days

**RESOURCES**

[www.antoinemoueix.com/](http://www.antoinemoueix.com/)