



GRAPE VARIETIES

Merlot, Cabernet Franc

APPELLATION

Saint-Emilion grand cru

ALCOHOL CONTENT

12% Alc/Vol.

SOIL

Fronsadais molasse and its active limestone.

RESIDUAL SUGAR

0.00g/L

Château Capet Guillier 2016

Saint-Emilion grand cru

The 4 hectares vineyard, located 60 meters above sea level, are planted on the southern part of Saint Emilion. It is one of the emblematic and characteristic wines of the Grands Crus de Saint Emilion, and results from rigorous intra-plot selection, the selected grapes are vinified in truncated conical wooden tanks and then matured in French oak barrels (50% in new barrels, 50% in one-wine barrels) from 12 to 16 months.

VINIFICATION

Cold prefermentation maceration. Fermentation in wooden 30-hectolitre tronconic vats. Work per small parcels with 4 to 5 weeks' maceration Manual treading is carried out 3 or 4 times daily Gradual increase of fermentation with selected yeasts, malolactic fermentation in 225L wooden vats. vertical pressing with separation of various juices - only the press hearts are conserved.

AGEING

Maturation in French oak barrels (50% in new barrels, 50% in one-wine barrels) from 12 to 16 months. Light to medium toast.

TASTING NOTES

Nose : Concentrated aromas of black fruits, spice, tobacco and wood.

Palate : A wine possessing body, filling the mouth thanks to its lushness with its complex fruit flavours - cherry, plum and blackberry - and underlying notes of vanilla, spice, cedar and cigar boxes.

VINTAGE REPORT

Harvest by hand with sorting in the vineyard. Unstemmed grapes. Manual sorting on a sorting table and density sorting. The berries go in the cellars thanks to gravity process.

RESOURCES

www.antoinemoueix.com