



VERTU VIN

Label: La Ferme du Mont

Appellation: AOC Châteauneuf du Pape

Name: Côtes Capelan

Vintage: 2006

Varietals: Grenache (80 %) Syrah (10 %) Mourvèdre (10 %)

Colour: Red

Volume by Alcohol: 14.5 % vol

Soil: The original soil type, large pebbles and sand soil that is the make up of the North Eastern facing terrace, enhances the Grenache's fruit.

Vinification: Vinified at the estate, our wines come from grapes manually harvested, de-stemmed and put into tanks with light sulphur doses. Fermentations skin contact (3 to 5 weeks) at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Maturing 18 months, for a small part in oak barrel and the other part is traditionally matured in a tank.

Tasting notes: Nice red colour with red reflection. The soil's power is expressed by brandy cherry, laurel leaves, paprika and nutmeg notes. Fine tannins in the mouth with notes of fresh red fruits. Black liquorice and cacao complete the aromas of raspberry and crystallized blackberry.

Food pairing: The aromatic complexity of this wine permits to associate it with red meat dishes, classic or modern prepared game.

Serving Temperature: 15°C.

Bottle Life: Can be kept for up to 25 years.

