

CHÂTEAU CAP DE MOURLIN

GRAND CRU CLASSÉ

2015

THE CAPDEMOURLIN FAMILY HAS OWNED VINEYARDS IN SAINT-ÉMILION FOR NEARLY FOUR CENTURIES, AS ATTESTED BY A WINE SALES CONTRACT DATING FROM 1647. IN AN UNUSUAL DEPARTURE FROM PRACTICES AT THE TIME, THIS DOCUMENT MENTIONS THE PLACE NAME OF THE VINEYARD AND THE NAME OF THE WINE, ONE OF THE OLDEST IN SAINT-ÉMILION. IN 1983, JACQUES CAPDEMOURLIN, THE PRESENT OWNER, REUNITED THIS ESTATE THAT HAD BEEN DIVIDED BETWEEN HIS FATHER AND HIS UNCLE FOR MANY YEARS.

THE 14-HECTARE VINEYARD IS IDEALLY SITUATED ON SLOPES NORTH OF THE TOWN OF SAINT-ÉMILION WITH CLAY-LIMESTONE AND CLAY-SILICEOUS SOIL. CHÂTEAU CAP DE MOURLIN'S WINE IS BOTH GENEROUS AND EXTREMELY ELEGANT, WITH A VERY EXPRESSIVE BOUQUET. IT IS ONE OF THE MOST HIGHLY-REPUTED WINES OF SAINT-ÉMILION.



VIGNOBLES CAPDEMOURLIN
MIS EN BOUTEILLE AU CHÂTEAU

- OWNER :** GFA CAPDEMOURLIN
ADDRESS : CHÂTEAU CAP DE MOURLIN, LIEU-DIT CAP DE MOURLIN, 33330 SAINT-ÉMILION
DATE ESTATE ESTABLISHED : 16TH CENTURY
SURFACE AREA : 14 ha, 34 acres
AREA UNDER VINES : 13ha 59a 53ca
SOIL : SLOPES NORTH OF THE TOWN, CLAY-LIMESTONE AND CLAY-SILICEOUS
ALTITUDE : 54 METRES, 177 FT.
PLANTATION DENSITY : 5700 TO 6900 VINES PER HECTARES
GRAPE VARIETIES : 65% MERLOT, 25% CABERNET FRANCOIS, 10% CABERNET SAUVIGNON
SOIL TYPE : BROWN CALCAREOUS SOILS WITH FINE TEXTURE, HEAVY CLAY-LIMESTONE SOILS
AVERAGE AGE OF THE VINES : 34 YEARS
ROOT STOCK : 3309 – 101 14 – RIPARIA – 44-53.M
- VITICULTURE :** DEBUDDING, SHOOT REMOVAL AT TIPS AND FEET, RAISING AND LIFTING UP AGAIN, LEAF THINNING, GREEN HARVEST AND DECOMPACTION, TOPPING AND TRIMMING.
WINEGROWING METHOD : SUSTAINABLE AGRICULTURE
TYPE OF HARVEST : HAND-PICKED HARVESTS
HARVEST DATES : 1ST TO 20TH OCTOBER 2015
YIELD : 44 hl/ha
VINIFICATION : OPTICAL SORTING, PRE-FERMENTATION MACERATION AT COLD TEMPERATURE, PUMPING OVER.
- TYPE OF VATS :** STAINLESS STEEL VATS
VATTING DURATION : 3 SEMAINES
MATURATION : MALOLACTIC FERMENTATION IN NEW OAK BARRELS
- 50% IN NEW FRENCH OAK BARRELS
- 50% IN BARRELS OF ONE VINTAGE OR MORE
MATURATION DURATION : MATURATION IN FRENCH OAK BARRELS FOR 15 TO 18 MONTHS
PRODUCTION : 69000 BOTTLES
DATE OF BOTTLING : 26 JUNE 2017
CONSULTANT OENOLOGIST : JEAN-PHILIPPE FORT FROM THE MICHEL ROLLAND LABORATORY
ALCOHOL CONTENT : 14.5% VOL.
PH : 3.74
GLUCOSE/FRUCTOSE : 0.4 gr/L
TOTAL ACIDITY : 3.13 gr (H2SO4)/L

