

# CHÂTEAU CAP DE MOURLIN

GRAND CRU CLASSÉ

2016

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 92a 29ca  
**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 :** 18TH TO 21TH OCTOBER 2016  
**YIELD :** 48 hls/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 :** 80000 BOTTLES  
**DATE OF BOTTLING :** 23 MAY 2018  
**CONSULTANT OENOLOGIST :** JEAN-PHILIPPE FORT FROM THE MICHEL ROLLAND LABORATORY  
**ALCOHOL CONTENT :** 14.5% VOL.  
**PH :** 3.55  
**GLUCOSE/FRUCTOSE :** 0.3 gr/L  
**TOTAL ACIDITY :** 3.59 gr (H2SO4)/L

