

Château Tour de Capet 2012

Saint-Emilion Grand Cru



TERROIR

MEDALS:

Feminalise: Gold
Sakura: Silver



CONSULTANT: Stéphane Derenoncourt.

AREA UNDER VINE: 27 ac / 12 ha.

LOCATION:

Located in Saint-Hippolyte at the foot of the southern end of the Saint-Émilion plateau. Altitude of 164 Ft.

SOIL:

Sandstone, silica and silt.

CLIMATE:

Temperate and oceanic with a continental influence. The southern slopes of Saint-Émilion provide optimal temperature conditions for grape maturity. Annual rainfall 790mm

HUMAN HANDS:

Grape varieties: 80% Merlot and 20% Cabernet Franc.

Alcohol content: 12.5% by vol.

Age of the vines: average of 18 years old.

Plantation density: 6,200 vines / hectare.

Yield: 49 hectolitres / hectare.

VITICULTURE: Soils are maintained naturally with mulching* and cereals are sown to enable loosening and enrichment.

*creation of a protective vegetation cover by folding cereal shoots between the rows.

HARVESTING:

Mechanical harvesting.

Date of harvesting:

Between 8th and 13th October.

Method of selection:

Sorting at the de-stemmer and optical sorting (automatic selection of the ripest grapes by sensors).

VINIFICATION:

Cold pre-fermentation maceration. Traditional vinification in heat controlled concrete tanks. Maceration for 4 to 5 weeks.

Type of pressing:

Vertical pressing with separation of the different juices.

Type of yeast:

Selected yeasts.

Temperature:

Gradual temperature increase from 24°C to 28°C.

Pumping over:

3 to 4 times daily for 4 days.

Malolactic fermentation:

Heat controlled concrete tanks.

Fining:

Egg white.

MATURING:

French oak casks: 1/3 new casks, 1/3 one wine casks and 1/3 two wine casks, for 12 months.

BOTTLING:

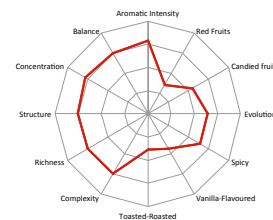
Estate bottled with crossflow filtration.

TASTING:

Robust nose showing some forest floor with luscious sweet fruit and spices. A light toast and delicate palate with rich berry flavours of strawberry as well as plums, cinnamon and clove.

Pairing: The lightness in alcohol and soft tannin structure gives way to dishes of venison, cooked no more than medium rare with thyme gravy and Brussels sprouts.

Rich & elegant



Cellar potential: 2020-2022

Ageing potential: ★ ★ ★