




CHÂTEAU  
**SAINT-MAUR**  
 — CRU CLASSE —

# CLOS DE CAPELUNE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

*An exceptional parcel means exceptional wine. With Clos de Capelune, Château Saint-Maur has created a single vineyard range of magnificent intensity and immense elegance. Gastronomic wines just made for incredible moments and fine food.*

<b>TERROIR</b> Schist and quartz-rich limestone clay.	<b>DENSITY OF PLANTATION</b> 4001 to 4500 plants/hectare.	
	<b>AGEING</b> 100% in new 225L barrels for 1,5 year.	<b>VINIFICATION</b> Entirely vinified in a 500L barrel, then the free run juice is separated and the wine is put into 225L barrels.
<b>GRAPE VARIETIES</b> 50 % Syrah 50 % Grenache	<b>SERVING TEMPERATURE</b> 17 - 18°	<b>ALCOOL</b> 14 %
	<b>PRUNING METHOD</b> Double Royat Cordon pruning.	<b>BOTTLE SIZE</b>  75 CL  
<b>ANNUAL PRODUCTION</b> 500 bottles.		



## RED 2022

### TASTING NOTES

Garnet red with brilliant violet flashes. Remarkable smoothness in the mouth, accompanied by delicate, ripe red fruit and subtly smoky notes. The tannins, although young, are of exceptional quality, and will continue to mellow over the next three years. The finish, of remarkable length, offers lightly menthol notes. A magnificent red from Provence to be enjoyed in the next 5 years.

### WINE & FOOD PAIRINGS

-  **THE PERFECT MOMENT**  
An intimate dinner between fine gourmets.
-  **MEAT**  
Coq au vin. Pigeon with truffles.  
Rack of venison with red wine sauce
-  **FISH**  
Langoustine raviolis with Espelette pepper and langoustine cream sauce.
-  **CHEESE & DESSERT**  
Saint-Marcellin. Spiced chocolate tart.