

château LACAPELLE CABANAC

PROFILE

Lacapelle Cabanac is the culmination of a dream belonging to Thierry Simon & Philippe Verax, who moved from Paris to Cahors in order to make wine in an ancient winery. Their first goal was modernization of the winemaking equipment and vinification/viticulture methodology. Renovated chais, cuves, and the complete conversion to certified organic agriculture began shortly after they purchased the property in 2001. Malbec, the mainstay grape of Cahors, is little-used in France outside of the Lot Valley, which confers its typicity: darkly colored berries that make dense, powerfully tannic wines of great ageability. Merlot is the noble grape from St-Emilion that accounts for 14% of the production at Cabanac. It is used to enrich aromatics while adding mellowness to the flavor profiles.



SPECIFICATIONS

Wine: Cahors Tradition

Varietals: 80% Malbec, 20% Merlot

Appellation: Cahors

Location: Lacapelle-Cabanac

Soil: Clay and Limestone

Yield: 50 hl/ha

Harvest: Mechanical

Agricultural Method: Certified Organic (AB) 

Vinification: Manual sorting of the harvest. Alcoholic fermentation in thermo-regulated stainless steel tanks and pumping over. Vatting for 20 days. Maturing in concrete tank. No fining, no filtration. Bottled at the chateau.

Tasting Note: A decisive, fresh palate of black cherries and currants with lively tannin and a bit of smoke. Pairs nicely with grilled steak, roasted lamb, or braised duck.

Alcohol: 12.50%

“The vines have the enormous advantage of residing on the slopes above Cahors, producing more complex, more interesting wines as a whole.”



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