



Domaine Capmartin, Cosmique, IGP Côtes de Gascogne, France, '2024'

Product code: `4360

PRODUCER PROFILE

Under the skilled and insightful guidance of Simon Capmartin, his Madiran and Pacherenc de Vic-Bil Domaine has kicked this most traditional of appellations into a new, more progressive age.

Changes to both the management of the vines and the winery have led to a range of wines that showcase the quality of the appellations while brilliantly offering a unique and refreshingly modern twist. Certified organic for the best part of a decade, Simon now has his sights firmly set on biodynamic certification. Natural, low-intervention winemaking is the very essence of his approach: vinification with no added sulphur, all wild ferments and a lighter extraction of tannins makes his Madiran Tannat a step apart from the region's more impenetrable blockbusters. Among the white wines, his unique blends under AOC Pacherenc de Vic-Bilh, using the rare and cherished Petit Corbu variety, are wonderfully complex, whilst IGT Lou Piaf enlivens the palate with its electric sharp acidity. Capmartin is certainly a winemaker to watch with interest.

VITICULTURE

The clay gravel like soils are full of rock and support vines orientated East and North. Plants are sewn under the rows to avoid soil compaction as well as nutrient contribution, alternated by tillage or natural grassing every other row if necessary. Pruning is simple guyot, and some leaves are removed to improve the light under the canopy.

WINEMAKING

After destemming is a period of cold maceration, followed by a natural fermentation with native yeasts. The alcoholic fermentation is in stainless steel temperature controlled tanks. Aged for 6 months in tank. This delicate and careful fermentation results in low sulphite levels by the time the wine is bottled.

TASTINGNOTE

A bouquet of white fruits, tangy notes making this lively, fresh and supple. This cosmic cuvéé with its low sulphur reveals the potential of its stony terroir.

FOOD MATCHING

A wide variety of seafood and shellfish, roasted or grilled chicken, veal, pork, spicy flavors and Asian cuisine.



TECHNICAL DETAILS

Varieties:

Viognier 40%,
Chardonnay 30%,
Sauvignon Blanc & Gris 30%

Vegetarian
Vegan
Biodynamic
Organic
Lightweight bottle

Features

ABV: 11.5%

Closure: Natural cork

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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