

Product code: 4360

# Domaine Capmartin, Cosmique, IGP Côtes de Gascogne, France, 2021



## Technical Details

### Varieties:

Chardonnay 30%  
Viognier 20%  
Sauvignon Blanc & Gris  
50%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

## Oak Ageing

No oak ageing

## Producer Profile

Simon of Domaine Capmartin has dusted off the historic traditions of Madiran and Pacherenc de Vic-Bil into a new, more progressive age.

He has set about significant changes amongst the vines and in the winery leading to his own unique versions of these truly exceptional AOP wines. Certified organic for the best part of a decade, Simon is now striving further with his sights firmly set on Biodynamic certification. Natural, low intervention winemaking are the watchwords. No added sulphur, all wild ferments and aiming for light tannins makes for previously unknown modern, fresh and delicious Madiran Tannat. The unique white blend of AOC Pacherenc de Vic-Bilh, made in part with the rare and cherished Petit Corbu variety, is wonderfully complex and a food friendly wine that will no doubt inspire sommeliers.

## 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.

## Tasting Note

A bouquet of white fruits, tangy notes making this lively, fresh and supple. This cosmic cuveé 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.