



Product code: 4359

## DOMAINE CAPMARTIN, CUVÉE DE COUVENT, AOP MADIRAN, FRANCE, 2017



### Technical Details

**Varieties:**  
Tannat 100%

**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Treatment

**Time:** 18 Months

**Type:** 500 Litre French Oak Barrels

**% wine oaked:** 100

**% new oak:** 50

### 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

20 year old vines, planted on clay and limestone soils in rows orientated East and South. This is fairly high density planting, of 6400 vines per hectare. Plants are sown 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. Harvest is carried out by hand.

### Winemaking

After destemming, pigeage is carried out in 70hl open top tanks before an alcoholic fermentation in concrete tank and malolactic fermentation in 500l Oak barrels.

### Tasting Note

Punchy and ripe plum and dark berry flavours. This has plenty of depth on the palate, with a spicy finish alongside well balanced tannins.

### Food Matching

A big bold wine that will work so well with red meat or strong mature cheeses.