

Domaine Capmartin, Pimpant, IGP Côtes de Gascogne, France, 2022

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 his vines and the winery have led to a range of wines which showcase the quality of the appellations whilst 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, plus lighter extraction of tannins makes his Madiran Tannat a step apart from the region's more usual impenetrable blockbusters. With the white wines, unique blends under AOC Pacherenc de Vic-Bilh, using the rare and cherished Petit Corbu variety, is wonderfully complex, whilst IGT Lou Piaf enlivens the palate with electric sharp acidity ... certainly a winemaker to watch with interest.

Viticulture

The upper soils are clay- gravel in nature and sit on a bed of red clay. Vines are 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, the grapes are allowed to go through the process of carbonic maceration, with a natural fermentation using only native yeasts. Alcoholic and malolactic fermentation as well as 6 months of ageing is carried out in stainless steel tank. This natural process of winemaking results in a wine low in sulphites by the time it is bottled.

Tasting Note

This cuvée, unfiltered, unfinned and without added sulphite, is as natural as they come and can present a slight deposit in the bottle. Light, fresh with mouthwatering juicy red fruits.

Food Matching

Roasted, grilled or smoked meat dishes like; duck, beef, veal, sausage, and chicken dishes.



Product code: 4361

Technical Details

Varieties:

Syrah 50%

Tannat 40%

Grenache 10%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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