

Product code: 4362

Domaine Capmartin, Tannat, AOP Madiran, France, 2019



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 Tannat vines age from 40 years old to Prephyloxeric vines. Clay gravel and silicious soils support East and North facing rows of vines. The yield is around 40 to 50 hl/ha. 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

The grapes are destemmed and then pressed half way through the fermentation for less extraction. Alcoholic and malolactic fermentation is completed in concrete tanks and then aged for 12 months in tank before bottling.

Tasting Note

A supple and fruity red Madiran, greedy and delicate, with supple and beautiful and well integrated tannins.

Food Matching

Red meats in a rich sauce, or cold cuts from the delicatessen.

Technical Details

Varieties:

Tannat 100%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

No oak aging