

Château Cap Léon Veyrin - Cru Bourgeois du Médoc

DESCRIPTION :

The nose is very rich in black fruit aromas, with delicate notes of toasted bread and roasted coffee. Well-balanced and ample on the palate. The tannic structure is silky and velvety.

SITUATION :

Gravelly marl to the north of Listrac Médoc. Surface area 15Ha.

SOIL :

Clay-limestone, average age of vines : 40 years.

GRAPE VARIETIES :

60 % Merlot, 35 % Cabernet Sauvignon et 5 % Petit Verdot.

VINIFICATION :

Manual and mechanical harvesting, hand sorting, total de-stemming, mechanical crushing, fermentation in stainless steel vats.

AGEING :

In oak barrels, for 12 months (60 % new), fining with egg white.

PRODUCTION :

80 000 bottles , bottled at the château by our team. Second Wine : Les Hauts de Veyrin.

OENOLOGIST :

Michel Rolland laboratory.

