

# MEDEVILLE SÉLECTION

## Château Cap de Fouste

« Chant Du Coq Blanc »



The estate: Located in the heart of Roussillon, Château Cap de Fouste was founded in 1860 by the Bardou - Job family. Since its foundation, the estate has remained a major place in the history of wine-making in the Catalan countryside. The exceptional sunshine and the Tramontane, this omnipresent Tramontane, sometimes icy, sometimes tropical and suffocating, give our terroir fantastic assets. An incredible variety of soils, stony terraces, clay and limestone hillsides, gravel, allows them to offer a rich range of products.

Today, It is Sébastien Balaguer, surrounded by a dynamic team, who are continuing the work started at the end of the 1970s by his uncle, Joseph Mas. It is in the respect of history, with an unconditional love for the Earth, by adapting to the climate and with a resolute eye towards the future that he works every day to obtain the best Expression of this Terroir.

### Appellation

IGP Côtes Catalanes

### Grape varieties

80% Muscat d'Alexandrie  
 20% Muscat Petits Grains



### Soil - Age of the Vineyard

Terraces with pebbles and clayey-limestone slopes.

### Vinification

Cold pre-fermentation maceration in the press - Pressing - Cold settling - Temperature controlled fermentation. Wine maturing : In thermo-regulated stainless steel vats - Early bottling under temperature. Ageing in inox thermoregulated tanks. Early bottling



### Tasting notes

The colour is golden with green reflections. The nose is very intense and aromatic, exotic fruits, citrus fruits are well present and tenfold after aeration. The palate is fresher and not opulent, and the aromas of muscatel grain seem to appear, the finish is lively and salty.



### Suggested dishes

It can pair with oysters, goat cheese, ceviche....

