

MEDEVILLE SÉLECTION

Château Cap de Fouste

« Cuvée Émotion »



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

AOP Côtes Du Roussillon

Grape varieties



80% Grenache Blanc
 20% Marsanne

Soil - Age of the Vineyard

Roller terraces



Vinification

Cold pre-fermentation maceration in the press - Pressing - Cold settling - Temperature controlled fermentation in 500l French oak barrels.
 Wine maturing : In 500l French oak barrels for 6 months



Tasting notes

The colour is pale yellow with golden reflections, the wine is clear with a beautiful viscosity. The nose is intense and complex, iodized, salty and slightly lemony, after aeration vanilla and pine are present. In the mouth the attack is supple with a beautiful vivacity, the minerality is present, on the other hand the lemon and vanilla notes dominate.



Suggested dishes

It can pair with tarbouriech oysters, ceviche, sushi, prawns of palamos...