

# MEDEVILLE SÉLECTION

## Château Cap de Fouste

« Tradition »



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



50% Syrah  
 50% Grenache Noir

### Soil - Age of the Vineyard

Roller Terraces



### Vinification

Destemming grappes. Cold pre-fermentation maceration for 15 to 25 days depending on varieties. Daily pump-overs. Ageing in inox thermoregulated tanks



### Tasting notes

The colour is purple with purplish tints. The nose is promising and aromatic, fruits such as blackcurrant and blueberry are present with a beautiful freshness. The palate is fine with a beautiful attack all in flexibility with aromas of ripe fruit and spices on a slightly mentholated finish.



### Suggested dishes

It can pair with suckling pig with charcoal, duck breast, roasted