

## MEDEVILLE SÉLECTION

# Château Cap de Fouste

«Grande Réserve»





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 winemaking 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, stonny 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

Syrah 40% Grenache Noir 40% Mourvèdre 10% Carignan 10%



## 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 french aok barrel for 12 months



### Tasting notes

Soft, delicious, spicy and fruity with aromas of pepper and candied prunes and a spicy finish



### Suggested dishes

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Matured beef ribs, duck breast, lamb, spicy dishes.

