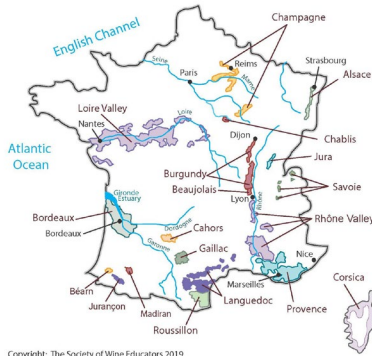




Chateau Cap L' Ousteau Haute Medoc

Major Wine Regions of France



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Varietal: 62% Merlot, 33% Cabernet Sauvignon, 5% Petit Verdot.

Soil: Sandy and gravel.

Elevation:

Production:

Residual Sugar: gr / liter

Ph:

Dry Extract: gr / liter

Appellation: Haute Medoc AOP

Practice:

Alcohol %: 14,5

Acidity: gr / lt



Tasting Notes: Medium ruby to garnet. Bright with subtle purple shades. On the nose a complex bouquet with aromas of black currant and candied morello cherries is followed by a supple lingering taste with undertones of strawberries and jam.

Vinification: Traditional in stainless vats with temperature control.

Aging: 30% of the wine aged in oak barrels (50% new 50% one wine).

Food Pairing : Aged Gouda, Barbeque Ribs, Lamb.

Accolades

2012 90 pts James Suckling

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