

château
**LACAPELLE
CABANAC**

PROFILE

Lacapelle Cabanac is the culmination of a dream belonging to Thierry Simon & Philippe Verax, who moved from Paris to Cahors in order to make wine in an ancient winery. Their first goal was modernization of the winemaking equipment and vinification/viticulture methodology. Renovated chais, cuves, and the complete conversion to certified organic agriculture began shortly after they purchased the property in 2001. Malbec, the mainstay grape of Cahors, is little-used in France outside of the Lot Valley, which confers its typicity: darkly colored berries that make dense, powerfully tannic wines of great ageability. Merlot is the noble grape from St-Emilion that accounts for 14% of the production at Cabanac. It is used to enrich aromatics while adding mellowness to the flavor profiles.

SPECIFICATIONS

Wine: Cahors Prestige

Varietals: 90% Malbec, 10% Merlot

Appellation: Cahors

Location: Lacapelle-Cabanac

Soil: Clay and Limestone

Yield: 40 hl/ha

Harvest: Mechanical

Agricultural Method: Certified Organic (AB) 🌱

Vinification: Manual sorting of the harvest. Alcoholic fermentation in thermo-regulated stainless steel tanks with pumping over. Vatting for 20 days. Maturing in 225l French oak barrels for 24 months with monthly stirring of the lees in barrel.



“The vines have the enormous advantage of residing on the slopes above Cahors, producing more complex, more interesting wines as a whole.”