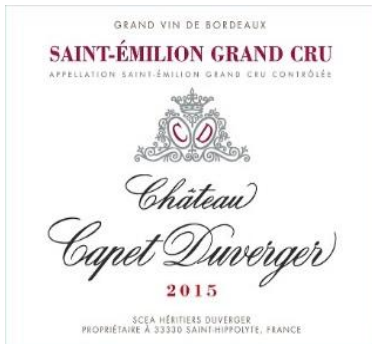


CHÂTEAU CAPET DUVERGER

SAINT-ÉMILION GRAND CRU



ORIGIN

Bordeaux, France

APPELLATION

Saint-Émilion Grand Cru

VINEYARD

Just over 7.5 hectares of sandy-clay soils with gravel

BLEND

65% Merlot;
35% Cabernet Franc & Cabernet Sauvignon

FARMING

Grapes are harvested and separated by plots

WINEMAKING

Pre-fermenting maceration then macerated for 25-30 days

AGING

12-14 months in French oak; 20-40% of barrels are new.

ALCOHOL CONTENT:

14%

Château Capet Duverger is owned by Michel Duverger. Michel is a former longstanding president of the Union of Saint-Émilion wineries, who was the driving force to improve the overall quality of the Château estates belonging to the Union. The Union of Saint-Émilion wineries was founded in 1932 in order to help small struggling estates survive economic and other hardships. Today, with Michel's ownership and passion for the region, Château Capet Duverger is one of the examples of this success story with its classic Saint-Émilion Grand Cru style and is known as "Vin de Garage."

The vineyard of Château Capet Duverger is just over 7.5 hectares, with the average age of the vines about 30 years. The Merlot, Cabernet Franc and Cabernet Sauvignon rootstocks dig deep into the sandy clay soils mixed with gravel. This soil composition allows for proper drainage and provides the rich nutrients the healthy vines require.

The grapes are harvested by plots and varietal selection mid-September to early October depending on the ripeness of the vintage. Gravity flow is utilized to bring the freshly-pressed juice into temperature-controlled vats. Maceration will take place over 25-30 days. After fermentation is completed the wine is transferred to French oak barrels, 20-40% of which new) for 12-14 months.

ACCOLADES FOR 2015

92 Points – International Wine Report

"Beautiful aromas of blackberries and cherries are woven together with sweet spices, minerals and hints of coconut shavings all taking shape. On the palate this is full-bodied and seductive, with a fabulous round, voluptuous texture that is beautifully layered. It continues to impress with remarkable depth and concentration as layers of ripe juicy dark fruits continue to build up to the long, supple finish. On the modern side and nothing short of delicious."-I.W.R.

