



Château La Croix Martelle has taken the most beautiful names for its fine wines from the local Occitan language.

CAPFINADA

Elegance

Capfinada expresses a resolutely elegant style that is truly unique.

GEOGRAPHICAL LOCATION:

In the lowland areas of the Montagne Noire (black mountain) and at the foot of the Cévennes mountain range.

APPELLATION: AOC MINERVOIS.

Between Montagne Noire (black mountain) and Canal du Midi, AOC Minervois is one of the eldest Languedoc AOC.

VINEYARD AND HARVEST:

Organic Farming label since 1998

Capfinada is a blend of Grenache with a hint of Mourvèdre. We select carefully the most rigorous plots, we harvest very early in the morning to preserve the whole freshness of the grapes. Upon arrival in the cellar the grapes are pressured slowly for a few hours, the juice is then cooled quickly under a strict control of temperatures. The juice is put in a tank and vinification lasts about 10 days, wine will be raised in a tank before being bottled in the middle of winter.

TASTING AND FOOD AND WINE PAIRING:

With its pale pink dress, Capfinada express from the first nose great sweetness. The aromas of fruits directly associate themselves with flowers and sweet spices notes.

Tasted fresh it will reveal a mouth long and tasty.

The Capfinada associated with an olive tapenade served before the starter, with a salmon trout and small vegetables or will be great with sushi and also with a poultry baked and it will be perfect with seasonal fruit tart.

