



TECHNICAL FILE
A.O.P CORBIERES ROUGE

CHATEAU DU GRAND CAUMONT
« CAPUS MONTI »

Climate :

Mediterranean climate
Very windy with very dry Summer periods.

Soils :

The soils are composed of gravelly and clayey-limestone soils on terraces.

Vineyard :

Goblet pruning for the old Carignan and double Royat trellising for the other varieties.

Grape Varieties :

Carignan noir, old vines over 85 years old, destemmed, traditional making : **45%**

Syrah destemmed, traditional making : **35 %**

Grenache noir, destemmed, traditional making : **20 %**



Wine Making :

The grapes varieties are vinified separately.

They are blended at the end of the winter, The wine is aged for 12 months in new barrels in french wood.

Serving suggestions :

The Cuvée Capus Monti should be served at 15° to 17°. It will be delicious with beautiful game dishes, venison with grand veneur sauce, doe filet mignon, lamb shoulder or lamb shank confit, duck breasts with cherries, tournedos rossini, roast prime rib with thyme ...