



CHATEAU CAP L'OUSTEAU

HAUT-MEDOC

Grape variety(ies): 45% Merlot, 11% Cabernet Franc, 38% Cabernet Sauvignon, 6% Petit Verdot

Origin: Médoc

Soil: Sand-gravel

Vinification: Traditional, matured for 12 months in vats

Tasting notes:

- **Color:** Intense, brilliant ruby hue with violet highlights
- **Nose:** Fine, complex and persistent nose with aromas of fruit jams and pepper
- **Palate:** Full, balanced and long palate with cherry jam and liquorice notes

Recommendations: Red meats, cheese

Serving condition in F°: 61 / 65

Cellar potential: 3-6 years

Alcohol content: 12

Bottle capacity: 750ml

