



Bin No:

0802

Wine: **Château Lestrille Capmartin,
Bordeaux Supérieur 2010 Vt**

Country: France

Region: Bordeaux

Appellation: Entre-de-Mers AC
The Right Bank

Producer: Château Lestrille Capmartin

Vintage: 2010

Colour: Red

Grape Variety: 81% Merlot - 19% Cabernet Sauvignon

Status: Still
Vegetarian / Vegan

Allergens: contains sulphites

Body Value: B (A is light, E is full bodied)

abv: 14.0% - bottle size: 75cl



Tasting Note:

A medium-bodied Bordeaux showing concentrated fruit aromas backed by delicate woody notes. In the mouth it has good freshness, while the structure shows high quality tannins. Nicely balanced, velvety and powerful. Fresh yet concentrated fruit aromas backed by delicate woody notes. Nicely balanced, velvety and powerful.

Winery information:

At Château Lestrille, Estelle and Jean Louis Roumage make modern, fruit-driven wines.

They use sustainable winegrowing practices to respect the balance of the soil as they believe the essence of winemaking lies in the vineyard itself. They vinify each plot on their 39 hectare property separately with tailor-made precision. The Château is located at the northern point of the Entre-deux-Mers appellation in the small town of St. Germain du Puch between Libourne and Bordeaux.

Vinification:

The soil in the vineyards is of clay and silt

The grapes are picked at full maturity. Fermentation takes place in temperature controlled stainless steel tanks.

Aged for 12 months in French oak barrels

Ageing on its fine lees after fermentation with frequent batonnage.

Bottled after 18 months.

Food Recommendation:

Try with roast red meats or steak.

