



Manoir du Capucin

DELICE

AOC Macon Solentré-Pouilly

The Bayon family owns this Manor since the last century, but the vineyards of 12.5 hectares were rented. It is only in 2002 that Chloé, Winemaker and Guillaume, Vineyard Manager, decided to come back with the aim of reviving the passion and tradition from her ancestors after studying Oenology in Provence. The domaine is sustainably farmed and the wines have won many awards in France. "A young lady Winemaker with an amazing potential and future".

COUNTRY

France

VARIETAL

Chardonnay
Clone 96 & Clone 809 (Known as
Chardonnay Muscaté)

SOIL TYPE

Limestone and clay

VINEYARD

19 years old vines

HARVEST

Hand Harvest

VINIFICATION

Natural malolactic fermentation and aged in stainless steel tank for 12 months on lees. The two clones are vinified separately and assembled before bottling.

TASTING NOTES

Golden apple, white peaches, savory white flowers framed by a good acidity and slate minerals. Amazing roundness! It outclasses many other producers!

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