



## GRAPE VARIETIES

Viognier

## APPELLATION

Vin de France

*Sweet white wine*

## SOILS

Clay-limestone



**BONFILS**  
VINS & CHÂTEAUX  
1879

## DOMAINE CAPITOU LES OUBLIÉES

Domaine Capitoul, with its precious stone and pebble-strewn Mediterranean vineyard, is like a diamond in the rough set in the rolling hills of La Clape. With 62 ha under vine at the far tip of the La Clape hill range, its terroir is the appellation's most maritime. Its vineyard dates back to the 14th century, when it was farmed under the aegis of Narbonne Cathedral.

Les Oubliées is made from a very low-yielding block of Viognier. As the story goes, it was forgotten twice – once in the vineyard at harvest time, then again in casks in the winery for 15 years. When the Bonfils family bought Capitoul in 2011, they discovered these forgotten barrels which have produced this absolute gem.

## VINEYARD SITES

Ideally located amidst Languedoc's largest national park, Domaine Capitoul's vineyard is farmed sustainably.



## WINEMAKING

In November, the partially raisined grapes are harvested late with sugar concentrations of 450 g/L. Yields are extremely low at 5hl/ha. The fruit goes direct-to-press, is cold settled and put in casks half way through fermentation. High sugar levels stop fermentation naturally. The wines are cold stirred on the lees then left in French oak barrels for 15 years.

## TASTING NOTES

Les Oubliées beguiles with its shimmering, chiselled amber and copper hue. Its nose with intense aromas and a complexity that is revealed all the way through offers a fusion of dried fruits, honey, acacia blossom, plum, fresh grapes, Seville orange and sweet spices. Les Oubliées delivers a perfectly balanced palate, halfway between substantial concentration, a rich, smooth mouthfeel and outstanding freshness.

## THE SOMMELIER'S ADVICE

- **Food and wine pairings:** foie gras, gingerbread and macaroons or blue-veined cheeses.
- **Serving temperature:** 8-10°C