Capeline

Vermentino 2024



WHITE STILL WINE | FRANCE | LANGUEDOC-ROUSSILLON | SUITABLE FOR VEGANS

TASTING NOTE

Bright lemon in colour. The nose displays floral notes with fresh peach, citrus and green apple. The palate is dry and refreshing. The wine is creamy, with ample acidity on the lingering finish.

VITICULTURE

This late-ripening, Mediterranean grape variety, makes fresh wines in hot, sunny and dry climates.

VINIFICATION

This late-ripening, Mediterranean variety makes fresh wines in hot and dry climates. Grapes are pressed gently, and only the premium, free-run juice is used. Fermentation takes place in stainless steel at 16–18°C. Malolactic conversion is blocked, to preserve freshness. The wine is aged 4 months on fine lees with regular stirring before bottling.

FOOD MATCHING

Enjoy this wine chilled as an aperitif, with chicken and avocado salad or fresh fish.

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Vermentino (100%)
CLOSURE	Screw cap
SKU CODE	M5916124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.31
TOTAL ACIDITY	3.82g/l Tartaric
RESIDUAL SUGAR	4.3g/l
SKU	M5916124