

La Capitelle de Baronarques Rouge AOC Limoux 2023

ONIVINO PRODUCT TECHNICAL SHEET

A rich and expressive red from the sunny south of France, **Cap Rouge 2023** blends **Syrah, Merlot, and Malbec** into a bold yet balanced wine that reflects both Mediterranean warmth and elegant structure.

TYPE OF WINE: IGP PAYS D'OC – RED

Grape varieties: Syrah (68%), Merlot (22%), Malbec (10%)

TECHNICAL FEATURES

Vineyard area: 40 hectares (99 acres)

Average vine age: 24 years

Soil type: Clay-limestone

Alcohol: 14.5%

pH: 3.67

VINTAGE NOTES

The **2023 vintage** began with a mild, dry winter and an early budbreak in March. Despite a brief cold snap and the spread of mildew in late spring, warm weather and northwest winds restored excellent growing conditions.

A hot August and dry September led to small, concentrated grapes, producing wines with ripe fruit, freshness, and remarkable intensity.

Harvest took place from **12 September to 4 October** under ideal weather conditions, yielding balanced, vibrant fruit.

VINIFICATION & MATURATION

Traditional vinification with gentle extraction to preserve fruit character and freshness.

Maturation: 6 months in French oak barrels (1 to 4 years old) to integrate structure and complexity without overpowering the fruit.

TASTING NOTES

Colour: Deep crimson red, almost black in intensity

Nose: Complex and inviting, with aromas of blackcurrant, blackberry, spice, and garrigue herbs, lifted by subtle tobacco and cocoa notes

Palate: Generous and rich, with supple tannins supporting layers of ripe black fruit and spice

Finish: Long and savoury, with hints of liquorice and dark chocolate

Style: Bold, balanced, and Mediterranean in spirit — a modern southern French red with depth and finesse

PAIRINGS

Excellent with grilled meats, lamb, hearty stews, or aged cheeses.

Serving temperature: 16–18 °C

FORMAT & PRICING

Format: 750 ml – case of 6 bottles

- **Private client:** \$72.44 / bottle – **Total investment: \$434.64**
- **Licensee:** \$65.15 / bottle – **Total investment: \$390.90**