



CHÂTEAU
CAPION



Château Capion

Terrasses du Larzac

Languedoc





A story rooted in time

Old manuscripts mention the initial construction of the Domaine de Capion in the 16th century; but it was when it was renovated in the 19th century, with the addition of a north wing, that the Chateau became the remarkable 'folly to wine' it is today. Building records for the current edifice first date from 1873, when Capion (or CAPIOU in Occitan) belonged to the Keittinger family. Acquired in 1828, the first floor of the 'owner's house or château' already had 'a beautiful room for social gatherings, a dining room, bedrooms, a kitchen [...] other bedrooms on the second floor, and two hay barns. On the ground floor, there was a small room serving as a chapel, a bread oven, two lovely wine cellars (or pantries) and stables, all with vaulted ceilings, as well as a superb staircase shaped like a horseshoe [...]'*

*Extract from the Hérault Departmental Archives - 2E37 / 252: archives of owner Jacques Antoine Pons at the time of the sale of the Capion estate in 1828





Extending over sixty hectares, of which twelve were vineyards, the estate included a sheep pen, woods, fruit trees, poplars, willows, holm oaks, plane trees and other species. A small English garden benefitted from 'two beautiful springs'.

The Gassac, a stream emanating from a torrent high in the Cevennes, crosses the estate. It has always brought a little fertility to the impoverished stony soil. In 1888, the Count of Cabrières, also bishop of Montpellier and a future cardinal, as well as a regular visitor to Capion, consecrated the chapel in this majestic setting.

In the 20th century, Château Capion changed owners several times. Sold in 1900 to a family of wine negociants, the Wormsers, they were tragically deported to Auschwitz in 1944. In the Sixties, the Château belonged to the Salasc family whose own land had been expropriated when Lake Salagou near Lodève was created. In 1996, the Bürhersh moved to Capion, embarking on a renovation of the Château's grounds by adding fountains, a French garden, an ornamental pond and an Italian dovecote.

In 2016, Château Capion was bought by Oleg Chirkunov. With a major overhaul of the vineyard, as well as the estate's conversion to organic farming, a new phase in Capion's story has begun. Today, we welcome the public all year round to our *dégustations* and our ever-popular cultural events.



Our team and consultants

Since 2016, a new team ambitious to the restore the estate's renowned terroir to its former glory has led Château Capion. Our experts are: Claude GROS - Oenologist / Claude and Lydia BOURGUIGNON - LAMS Laboratory Soil specialists.







View over Les Juges, where our Syrah is planted





A vineyard

in the heart

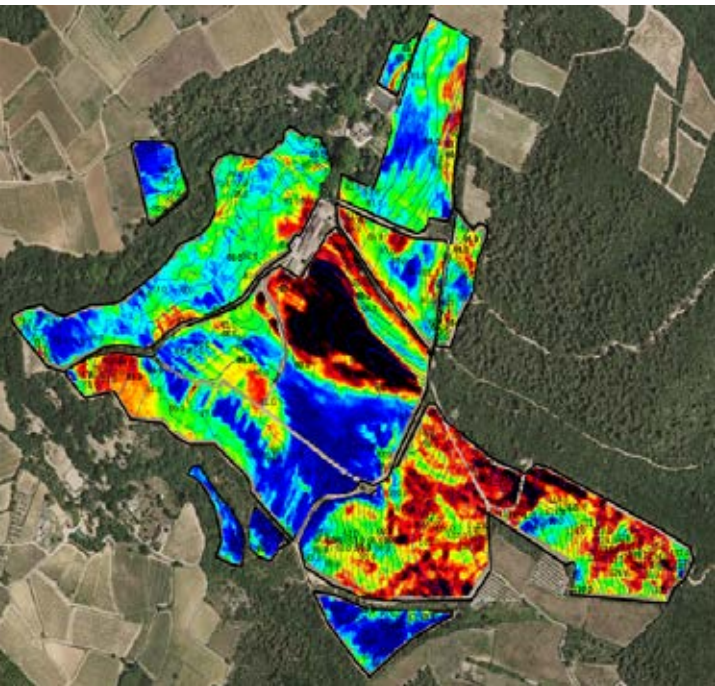
of the Terrasses du Larzac

Situated in the Languedoc, a region forging a new identity for the wines of Southern France, Château Capion is located deep in the Hérault valley. The vineyard comprises more than 45 hectares. Syrah, Grenache, Mourvèdre and Cinsault constitute our AOP Terrasses du Larzac cuvées. Roussanne, Viognier, Clairette, Vermentino and Marsanne are grown for their fruit, freshness and the tension they bring to our AOP Languedoc vintages.



An exceptional terroir

Our vineyard is composed of three distinct geological zones: sandstone and Montpellier clay lie to the east, limestone gravels and large pebbles make up the central band, and the western end is dominated by silt from the terraces. This diversity of sub-soils help bring an organoleptic richness to all our cuvées.



Geological mapping of the
Château Capion vineyard







Biodiversity

& farming methods

The new team has undertaken a large-scale restructuring of the estate with the uprooting of more than twelve hectares. In 2017, we initiated the conversion to organic agriculture, meaning our 2020 vintage will be labelled AB.

Highly sensitive to the balance between crop-cultivation and biodiversity, we have reinstated nature reserves all over the estate. The terroir is the focus of all our attention, and Claude and Lydia BOURGUIGNON, international soil specialists, are working with us in this process.





Harvest time

Each parcel is hand-picked. The grapes are sorted on the vine and harvested in 10 to 12 kilo boxes. They are then kept in a cold room for 24 hours before being transferred to a sorting table.

The selected bunches are worked with the greatest care. No less than forty people are involved in the harvest, from the cellar master to the cutter and the sorter.



Vinification

& maturing

The cellar at Château Capion was built in the 1950s. Its original concrete tanks, with their 2,000 hectolitre capacity, have now been replaced by thermo-regulated stainless steel vats. Each parcel is vinified in a dedicated vat. Micro-selections of parcels are put in 25 hectolitre containers.

For the maturing of our wines, we have taken great care selecting barrels. Oaks casks, demi-muids and 225 litre barrels with special toasts make up our *chai d'élevage*. Houses Taransaud, Boutes, Stockinger, Kadar and Chassin have been chosen for the quality of their wood, allowing a varied and elegant ageing of our vintages.











Welcome to the château

Open to the public since 2017, the Château houses our new wine-tasting cellar. The old salons and the solid wood-panelled library are transformed to accommodate events organised on the estate throughout the year: artists' residences, contemporary art exhibitions, concerts, seminars, winegrowers' meetings...

In fine weather, the area in front of the Château becomes a concert stage and a terrace, where food-trucks and guest chefs pair their cuisine with the estate's wines.

All year round, the public can visit the grounds to picnic, stroll leisurely around the gardens (and discover the Siberian elm classified as one of the Remarkable Trees of France) or walk our nature trail, learning about the vineyard as the path winds through the vines.







Our Wines

Les Fantaisies de Capion

IGP Pays d'Oc

Zéfir le rosé de Capion

AOP Languedoc

Domaine de Capion

IGP Saint-Guilhem-Le-Désert

Le Chemin des Garennes

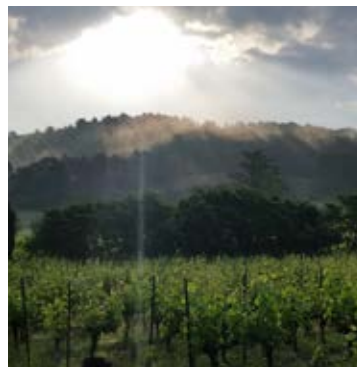
AOP Terrasses du Larzac / AOP Languedoc

Château Capion

AOP Terrasses du Larzac / AOP Languedoc

Le Songe d'Éocène

AOP Terrasses du Larzac / AOP Languedoc



LES FANTAISIES DE CAPION

Les Fantaisies de Capion invite you to discover the celebrated connection between art and wine. Artists were commissioned to design labels for our three Pay d'Oc vintages.

Red / Coup de Coeur: red fruits and spice, beautifully balanced. A perfect wine for grilled meats.

White / Coup de Foudre: delicate, refreshing. Ideal as an aperitif or with seafood.

Rosé / Coup de Folie: finesse and lovely fruit. A crunchy rosé for summer dishes.



IGP PAYS D'OC







AOP Languedoc: Zéfir is a gastronomic rosé with a slightly savoury mouthfeel. The nose is aromatic and delicate. Barrel ageing gives it a lovely structure. Crisp and elegant, with generous red berry notes.

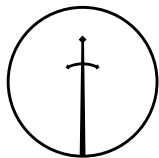
The grape varieties used vary with each vintage but, particularly, the blends include Mourvèdre, Syrah, Grenache or Cinsault.





DOMAINE DE capión

IGP Saint-Guilhem-Le-Désert : the Domaine de Capion white and red vintages are made from parcels of vines that are more than thirty years old. This was when grape varieties from outside the region first appeared in the Languedoc, notably Chardonnay and Cabernet Sauvignon. We have preserved these heritage vines to make single varietal wines with a rich and aromatic structure.



IGP
SAINT
GUILHEM
LE DÉSERT



LE CHEMIN DES GARENNES

Le Chemin des Garennes is a wonderful testament to the work carried out at Château Capion: a pure expression of Mediterranean grape varieties grown on complex and varied soils.

AOP Terrasses du Larzac: black fruits, spice, full-bodied - Syrah, Grenache, Cinsault, Mourvèdre. 30% of the cuvée aged in oak barrels for 8 to 10 months. Pair with grilled meat or a cheese platter.

AOP Languedoc: harmonious, lively acidity - Roussanne, Viognier, Clairette, Vermentino. 30% of the cuvée aged in oak barrels for 8 to 9 months. Pair with grilled fish, cuttlefish *à la plancha* or hard cheese.




92 pts

93 pts
Decanter



Le Chemin des Garennes Rouge
AOP Terrasses du Larzac



Le Chemin des Garennes Blanc
AOP Languedoc



CHATEAU
CAPION
LE CHEMIN DES
GARENNES
100 TERROIRS DU LAROC
PRODUIT DE FRANCE
2016



CHATEAU
CAPION
AOP TERRASSES DU LARzac
PRODUIT DE FRANCE
16

CHATEAU
CAPION
AOP TERRASSES DU LARzac
PRODUIT DE FRANCE



CHÂTEAU
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The vines selected for these *grands vins* are partly planted on soils with *galets roulés* (large pebbles) dense limestone and clay-silt loams. This complexity of terroirs lends great aromatic variety to the wines. Parcel zoning is carried out during the harvest to harvest the grapes at optimal maturity.

AOP Terrasses du Larzac: the expression of a terroir: ripe fruit and power from Grenache, Syrah and Mourvèdre. Aged 18 months in oak barrels. Pair with grilled meat or candied pork loin and seasonal vegetables.

AOP Languedoc: concentrated and supple - Roussanne, Viognier and Clairette. Aged 8 to 9 months in oak barrels. Pair with fish *à la plancha*, white meat or a cheese platter.

93-95 pts

Decanter

Tasting by
Andrew JEFFORD



Château Capion Rouge
AOP Terrasses du Larzac

98 pts

Decanter



Château Capion Blanc
AOP Languedoc

Le Songe d'Éocène

The quintessence of the Capion terroir and showing a magnificent purity of fruit, Le Songe d'Éocène is made from a selection of the very best plots and vines on the estate.

AOP Terrasses du Larzac: dazzling maturity and complex aromas - Syrah, Grenache and Mourvèdre. Aged 18 months in oak barrels. We recommend it with duck breast served pink, pea purée and grilled vegetables.

AOP Languedoc: rich, rounded, with an appealing tension - Viognier, Bourboulenc, Roussanne. Aged 12 months in oak barrels. We recommend it with white fish tartare and citrus zest.



96 pts



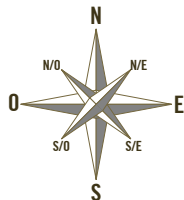
Le Songe d'Éocène Rouge
AOP Terrasses du Larzac



Le Songe d'Éocène Blanc
AOP Languedoc



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