



# MICHÈLE CAPDEPON (DOMAINE DES TROIS FONTAINES)

Region: Languedoc (Limoux) Village: Villelongue d'Aude

Vineyard Manager: David Capdepon

Winemaker: Régis Capdepon

Property: 80 hectares in the village of Villelongue d'Aude

Michèle Capdepon set the tone for independent production in Limoux. Previously, the appellation had been dominated by a single Co-op. Société Des Producteurs de Blanquette de Limoux began in 1946, and only changed its name to Sieur d'Arques in the 1990s. It was for the 1980 vintage that this Co-op stiffed the growers of Limoux for their crop. In 1981 Michèle decided to break from the co-op, blazing a path for independent bottling for the appellation.

While Michèle is involved in matters of the domaine, her two sons run most of the day-to-day. David is tasked as the vineyard manager, while Régis manages the winery. The Capdepon's celebrate a 400 year lineage in the area.

## *CRÉMANT DE LIMOUX BRUT BLANC*

50% Chardonnay, 40% Chenin Blanc, 10% Pinot Noir

Soil: Clay-limestone of exposed hillsides between 350 and 450 m.

The vineyards are planted at a density of 4000 vines per hectare.

The grapes are pneumatically pressed at low pressure with the juice being clarified by chilling. Fermented in stainless steel vats. The final wine is made in the traditional method, with a second fermentation in bottle.

The wine consists a blend of the last three vintages. The crémant is aged for 3 years on the lees before disgorgement.

Analysis: Alcohol 12.5%, SO2 Total 85 mg/l, Sugar 10 g/l

