



Château CAP LEON VEYRIN 2022 *Cru Bourgeois Supérieur* AOC L istrac Médoc



Blending : 55 % Merlot - 40% Cabernet Sauvignon - 5% Petit Verdot

Harvest : from 22nd to 29th september 2022,

Description : Château Cap Léon Veyrin 2022 is a rich, dense wine with a certain power and a beautiful creaminess. The nose is very powerful with notes of raspberry and blackberry. The palate is lively, the aromas of red fruit are radiant with a well balanced acidity. The tannins are velvety. Château Cap Léon Veyrin 2022 is a great vintage, cut for aging, with a well-balanced Bordeaux that Bordeaux wine lovers love so much!

Situation : Gravelly marl at the north of L istrac Médoc.

Surface area 15 Ha, 37.058 Acres.

Plantation density : 8 000 vine-plant.

Soil: Clay-limestone and gravelly marl, average age of vines : 40 years

Vinification : Manual and mechanical harvesting, hand sorting, total de-stemming, mechanical crushing, fermentation in stainless steel vats.

Ageing : In oak barrels for 12 months (60 % new), fining with egg white.

Production : 60 000 bottles, bottled at the chateau by our team.

Second Wine : Les Hauts de Veyrin

Œnologue conseil: Michel Rolland Laboratory



Nathalie et Julien Meyre

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