

Domaine
LA CAPITAINÉ


WINEMBASSY

DOMAINE LA CAPITAINÉ - EQUINOXE RED BLEND - AOC LA COTE - 2020



Alcohol: 13.2% abv

Grapes: Gamay, Gamaret, Garanoir, Diolinoir

Light and subtle wine with a medium ruby color. Clear aromas of red fruits, blossom, black pepper and vanilla. Velvety mouthfeel with **medium tannins** supporting the fruits.

*Gamaret: Crossing of Gamay. Brings **spices and tannins**. Garanoir: Crossing of Gamay. Brings fruit and colors. Diolinoir: Crossing Pinot Noir made to bring color.*



Vegan wine



Bottles produced

30.000 /year
2'500 cases

Bottles imported

240 bottles
20 cases



Domaine La Capitaine is one of the pioneering estates to produce **biodynamic wines** (since 2010) in Switzerland. This **8th generation winemakers estate** was awarded 5 times the "Grand Prix du Vin Suisse".

Easily recognizable with its **iconic blue bottle**, the estate produces around 200'000 bottles per year. Pursuing its commitment to sustainability, the estate produces now **vegan wines** such as Equinoxe.

TECHNICAL DATA

| | |
|------------------|----------------------------------|
| Vine age | 25 years |
| Soil | light aluvium |
| Exposure | South |
| Sunshine | 2'150 hr/year |
| Rainfall | 800 mm/year |
| Training | Cordon |
| Yield | 700 g/m ² |
| Harvest | Hand harvest |
| Cold soak | for gamay and garanoir |
| Fermentation | indigenous yeast, 3 weeks |
| Fermentation vat | Inox |
| Ageing | 1 year in inox, gamaret in oak |
| 2020 flowering | Late April |
| 2020 harvest | September 10 |