



Capucine Red

The Capucine (kah-poo-CHEE-nay) was once found in Alberta, but has been on a hiatus. We are ecstatic to be able to bring this wine back to market it to share with you. We featured the white blend last month, and now we are presenting its partner. These wines are fun and cheerful, and a great value! We encourage you to stock-up, as this was a one-time order and will be an ideal (and affordable) 'house wine' for your holiday parties!

Produced by Ollieux Romanis, you may have seen this name before if you are a long-time member, the property is found just south of Corbières. Part of the larger Languedoc-Roussillon wine region, you will see more red wine production here than other styles, with an emphasis on the GSM (a new-world term for the blend of Grenache, Syrah and Mourvedre) varieties. The varying altitude and climate of this vast area allows for a range of styles and quality to be produced, from the coastal plains to the base of the Pyrenean foothills. Enjoy this year at 16 C.

Capucine Red

CARIGNAN, ALICANTE, MERLOT, SYRAH
LANGUEDOC-ROUSSILLON, FRANCE

14% ALCOHOL

RETAIL \$20.99

CLUB \$16.49



HOW IT LOOKS

Bright raspberry red with a ruby core. A lighter opacity with purple and burgundy undertones.

HOW IT SMELLS

Just like opening fresh bag Nibs with cherry candy and purple plum notes. Savoury blackberry preserve with peppery notes and dried herbs. Balance with earthy characteristics of bramble berry bush, raspberry leaf and oak aromas. Rounding out with an aroma of bonfire smoke and savoury olives.

FOOD PAIRING

Fresh and unpretentious it's the perfect appetizer wine! Paired with a charcuterie platter filled with sharp cheeses and berry compotes.



HOW IT TASTES

A tasty berrilicious mix of raspberry, ripe blackberry, and predominate black currant notes. Bright notes of tart red cherry, cherry skin and red plum. Herbaceous notes of clove, currant leaf and white pepper. Bright and fresh with medium tea-like tannins and a medium acidity. Lighter to medium bodied with a soft, lingering mouthfeel and sharp finish. Try chilling it down to brighten the freshness on palate.

LOVE THIS WINE?

Limited quantities available, buy more today.



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