



# CHATEAU CAP LEON VEYRIN LISTRAC-MEDOC

Cru Bourgeois – Classement 1932 / Cru Bourgeois Supérieur – Classement 2003  
Top 100 Bordeaux 2008 / 2003 vintage: Decanter ★★★★★ (July 2007)

**LISTRAC-MEDOC AOC** is tucked between Saint-Julien and Margaux, right next to Moulis. It is more distant from a river and from the ocean than any other Bordeaux appellations. The relative coolness of the climate together with its windy situation close to the forest favors a slow, even ripening process.

Because the appellation lies further inland in the Left Bank, it doesn't have the pure gravelly soil of the areas closer to the river. As a result, the wines can be heavier or have a more rustic quality than those of some of their Medoc neighbors. But there is some great quality to be found here and great prices for Left Bank Bordeaux...

**THE ESTATE** Owned by the same family since 1810, this estate is run by Alain Meyre helped by his son Julien, who looks after the vineyards, and his daughter Nathalie, who trained in California and Australia and helps to make the wines. The family owns a property in Haut-Medoc, Chateau Julien, and in 1999 the Meyres bought the nearby Chateau Bibian. Mme Meyre also runs a Bed and Breakfast, so the family has plenty to keep them occupied.

**SOILS** The vineyards are in 2 main blocks, principally on clay-limestone soils. They are ploughed, no herbicides are used, and the vines are green-harvested to control yields. Most of the vineyards are machine-harvested.

**WINEMAKING** After a moderate cold soak, the fermentation takes place in stainless-steel tanks with both natural and cultivated yeasts. In 2004, the Meyres invested in micro-oxygenation apparatus. The wine is aged for twelve months in 25% new oak.

- Average Age of Vines: 30 years
- Fermentation in stainless steel at 78-82°F during 15 to 20 days with regular lees stirring.
- Remontage : Every 24 hours over 6-day period.
- Cooperage: Taransaud, Saury, Radoux and Berger
- Property: 38 acres / Production: 5,000 cases
- Oenologue: Jacques Boissenot

**GRAPES** 57% Merlot, 40% Cabernet-Sauvignon, 3% Petit Verdot

**MERLOT** is the most planted variety in Bordeaux, and it has also become an extremely fashionable red in many regions including California. Although it has a reputation to be smooth, and easy to drink when young, Merlot is also capable of producing extremely intense wines as well. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot an ideal grape to blend with the sterner, later-ripening Cabernet Sauvignon.

**CABERNET** Cabernet Sauvignon is one of the world's most widely recognized red wine grape varieties. Despite its prominence in the world of wine, the grape is a relatively new variety being the product of a chance crossing between Cabernet franc and Sauvignon blanc sometime during the 17th century in southwestern France. One of the most noted traits of Cabernet Sauvignon is its affinity for oak, either during fermentation or in barrel aging. In addition to having a softening effect on the grape's naturally high tannins, the unique wood flavors of vanilla and spice complement the natural grape flavors of black currant and tobacco.

**PETIT VERDOT** Petit verdot ripens much later than the other varieties in Bordeaux, often too late, so it fell out of favour in its home region. When it does ripen, it is added in small amounts to add tannin, color and flavor to the blend. It is also useful in 'stiffening' the mid palate of Cabernet Sauvignon blends. When young its aromas have been likened to pencil shavings. Strong tones of violet and leather develop as it matures.

## TASTING NOTES

Fairly aromatic wine with scents of **redcurrants and cherries**. Medium-bodied, quite lush, with **dusty tannins** and a long finish.

**FOOD PAIRING** Fats and proteins reduce the perception of tannins on the palate. When Cabernet Sauvignon is paired with steak or dishes with a heavy butter cream sauce, the tannins are neutralized, allowing the fruits of the wine to be more noticeable.



Chateau Cap Leon Veyrin in Lustrac



L'Auberge des Vignerons, the only restaurant in the hamlet of Lustrac, features the Cap Leon Veyrin

