

CHÂTEAU
campagne
bacchus

Tasting note

Château Campagne Bacchus, cuvée Campagnole, Red, vintage 2012.

Terroir

This wine is the result of a strict parcels choice from mainly well-drained stony limestone soils.

Harvest

First fortnight of September. Parcels choice also took account of the adaptation of vines selected to the particulars of the weather. Handpicked grapes, are harvested with extreme precision: striking a balance between natural acids and phenolic maturation is our first concern.

Vinification

Destemming. Natural yeasts.

Fermentation in stainless vats at 27° c following by unusually macerations lasting up to 8 weeks.

Malo-lactic fermentations take place normally.

Grape varieties

The cuvée *Campagnole 2012* is a blend of 60% of 50 years old Grenaches and 35% of 30 years old syrahs, and 5% very old carignans.

Elevage

Elevage is effected in 225 liters oak barrels, coming from best choice barrel makers. Barrels used are one to three wines old. Duration of elevage ran until twelve months. The object is to make a wine structured, round, ample, keeping all his fruit quality without wood gust...

Analyses

Alc/vol: 14 %

Vintage: The summer was homogeneous with cool nights. We found a beautiful balance and excellent sanitary condition of the berries.

Tasting: Elegant and harmonious wine. Beautiful and deep hue. Pleasant aromas of red fruit and spices. Presence in the mouth of a beautiful balance with acidity, roundness, flexibility of tannins and good length



Château Campagne Bacchus
1156, chemin de Bacchus
84200 Hameau de Serres - France
Phone : 0033(0)4 90 60 54 01

e-mail : campagnebacchus@orange.fr

Site : chateau-campagnebacchus.com