

CHÂTEAU  
campagne  
bacchus

**Tasting note**

**Château Campagne Bacchus, Cuvée Matines, Rouge 2012, AOC Ventoux. Organic Label.**

***Terroir***

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

***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 steel vats at 27° C followed by unusually long macerations lasting up to 8 weeks.

Malo-lactic fermentations take place normally.

***Grape varieties***

The cuvée *Matines* 2012 is a blend of 60% 50 years old grenaches, 25% of 35-year old cinsaults and 15% of 25 years old Syrahs.

***Analyses***

Alc/Vol: 13%

***Vintage:*** The summer was homogeneous. We found a beautiful balance and good sanitary condition of the berries.

***Tasting:*** Elegant and harmonious wine. Beautiful dress, clear and deep. Pleasant aromas of spices and red fruit. Presence in the mouth of a beautiful balance with roundness, minerality, 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](mailto:campagnebacchus@orange.fr)

Site : [chateau-campagnebacchus.com](http://chateau-campagnebacchus.com)