

CHÂTEAU
campagne
bacchus

Tasting note

Château Campagne Bacchus, cuvée Matines rouge 2013. AOC Ventoux. Organic Label

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 long macerations lasting up to 8 weeks. Malo-lactic fermentations take place normally.

Grape varieties

The cuvée *Matines 2013* is a blend of 65% 50 years old Grenaches and 20% of 35 years old cinsaults and 15% of 25 years old syrahs.

Analyses

Alc/vol: 13.5 %

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, clear and deep hue. 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

Site : chateau-campagnebacchus.com