

CHÂTEAU  
campagne  
bacchus

**Tasting note**

**Château Campagne Bacchus, cuvée Matines rouge 2014. 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 20134* is a blend of 65% 50 years old Grenaches and 30% of 35 years old cinsaults and 5% of 70 years old carignans.

***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, clear and deep hue. Pleasant aromas ofspices and red fruit. Presence in the mouth of a beautiful balance with roundness, minerality,flexibility of tannins and good length



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