

Tasting note

Château Campagne Bacchus, Rosé 2014, Ventoux. Organic wine

Terroir

This rosé is the result of a strict parcels choice, associating stony limestone soils and slightly sandy soils.

Harvest

First fortnight of september. Grapes are harvested at a precise maturation: striking a real balance between natural acids and phenolic maturation is our first concern.

Vinification

Destemming before gentle bay pressing.

Cold settling.

Natural yeasts.

Fermentation in stainless steel vats at 17 ° C to protect aromas.

Approximately 10% is *fermented* and aged in oak barrels.

Regular bâtonnage, of tanks and barrels, develop structure and complex aromas. The atmospheric pressure will also influence our choices for these procedures.

Grape varieties

The Rosé 2014 is a blend of 50% 45 years old grenache and 50% 35-year old cinsaults. And a small amount of clairette is present in the part produced in barrels.

Filtration

Very slight filtration on plates before bottling, to keep the natural character of the wine.

Analyses

Alc/Vol: 12.5%

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

Tasting: It is elegant and harmonious, with a brilliant and clear salmon dress. Discrete aromas of white flowers, such as Hawthorn, tingle your palette, while a delicious balance of natural acidity and concentrations brings length and complexity.



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