

CHÂTEAU
campagne
bacchus

Tasting note

Château Campagne Bacchus, cuvée Tarentelle, Magnum rouge 2011.

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 *Tarentelle 2011* is a blend of 60% of 50 years old Grenaches and 40% of 30 years old syrahs.

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 dress. Pleasant aromas of red fruit and subtle wood. Presence in the mouth of a beautiful balance with acidity, roundness, flexibility of tannins and good length



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