

CHÂTEAU  
campagne  
bacchus

**Château Campagne Bacchus, Cuvée Campagnole, Rouge 2011, AOP Ventoux. Tasting note**

***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 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 *Campagnole* 2011 is a blend of 60% 50 years old grenaches, 37% of 25 years old Syrahs and 3% of 40 years old cinsaults.

***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 ten months. The object is to make a wine structured, round, ample, keeping all his fruit quality without wood gust...

Free run wine and press wine are separated in different barrels, then to be blended in good proportion, after tasting, when they are ready.

***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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