

CHÂTEAU
campagne
bacchus

Tasting note

Château Campagne Bacchus, cuvée Campanéry, rouge 2011.

Terroir

This wine is the result of a strict parcels choice from mainly well-drained stony limestone soils.

Harvest

First fortnight of October. Parcel is planted with 70 years old carignans. Handpicked grapes, are harvested with extreme precision: striking a balance between natural acids and phenolic maturation is our first concern.

Grape varieties

The cuvée *Campanéry 2011* is made with old carignans and a very few Grenache (beautiful Grenache presse wine).

Vinification

Destemming.

Natural yeasts.

Fermentation and maceration in 225 liters oak barrels, during a very long process.

Malo-lactic fermentations take place normally.

Elevage

Elevage is effected in 225 liters oak barrels coming from best choice barrel makers (woods are coming from "haute futaie"). Barrels used are one to three wines old. Duration of elevage ran until eighteen months. The object is to make a wine structured, round, ample, keeping all his fruit quality without wood gust.

Analyses

Alc/vol: 14 %

So2: 47mg/l



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