



DOMAINE DE CAMBIS

AOP SAINT-CHINIAN BERLOU

Carnet de Voyage 2021



Tasting:

Color: Beautiful deep red, purple glints

Nose: Intense, on the spices and notes of torrefaction.

Mouth: Silky attack, evolve on the palate from aromas of red ripped fruits, spices and cocoa.

Terroir Wine

Appellation : AOP Saint-Chinian Berlou

Blending: 70 % Syrah, 20 % Grenache and 10 % Carignan

Production: 700 - 1000 bottles

Average age of the parcels: 60 years

Soil: Ordovician schist's hillsides

Altitude: 250 - 400 meters

Reese planting: 4 000 vines/ha

Yield: 17 hl/ha

Cultivation method: **ORGANIC**

Selection: Parcelleaire

Harvest: 100% handpicked

Maceration: 30 days

Vinification:

Delivered by gravity in a Old Foudre

Traditional vinification

Pumping over

Aged in old French oak 600L barrels during 12 months

No fining - Filtered

Alcohol content: 14°5VOL

Service temperature: 18 °C

Bottled at the estate

