



LA SOMMELIÈRE 2010

Mainly Syrah.

Chateau de Campuget La Sommeliere 2011 is the Campuget estate's prestige cuvee, made only from its oldest Syrah vines. It represents the quintessence of their production and the best expression of the "terroir". After being made traditionally, the wine is matured for twelve months; half in new wooden barrels, and the other half in "demi-muids".

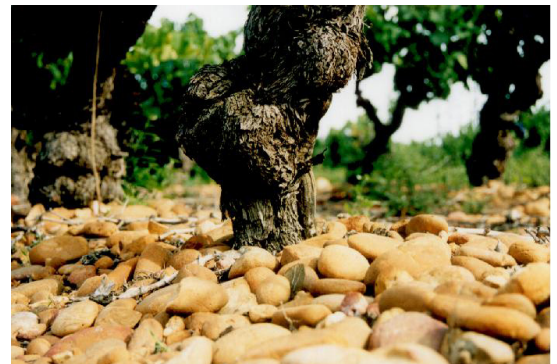
The wine is bottled at the Château. It is a dark garnet-red colored wine. It's very expressive scented bouquet exhales the strong aromas of red and black fruits, with notes of vanilla. In the mouth, its structure is concentrated but round. Its very persistent fruitiness leaves an impression of powerfulness which denotes its great potential. It is a wine for aging with a projected maturity of 3 years. It can be kept for almost 10 years. Served at 64°F, it is perfect with meat in sauce or venison. It is especially recommended with a barbecued steak on a spit.

Costières de Nîmes - Climate

With more than 2,700 hours of sunshine each year, the Mediterranean climate is here characterised by a period of semi-drought lasting from June to the end of August. Rainfall is rare and tends to be concentrated in the form of violent autumn storms. The mistral blows strongly over the vines throughout the year, playing the role of a natural purifier.

Costières de Nîmes - Soils

The Costières de Nîmes terroir consists of gravel deposited by the Rhone and Durance rivers in the Quaternary Period. These gravelly beds (known locally as Gress), which go down to a depth of between 5 and 15 metres, are enveloped in sand varying in colour from bright yellow to deep red. The vines send down very deep roots, into underlying layers of clay, which provide them with a moderate but regular water supply even in periods of intense midsummer heat.



The outstanding drainage properties of the gravel means that water is quickly shed even in heavy downpours.

In summer, the hot mass formed by the stones reinforces the convection effect: the cool on-shore breezes blowing across the Petite Camargue in the late afternoon encounter this hot mass as they rise up along the Costières, and a suction effect is created as the air is drawn in. The moderating effect of these breezes augments the temperature difference between day and night, which is known to preserve the freshness and purity of the developing grapes. - www.rhone-wines.com



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