

CHÂTEAU DE CAMPUGET

Since 1942, our sole aim has been to produce Rhône Valley Grands Vins, respecting the heritage of our soil and our identity. The round Rhône stones, the Southern sun, the Mistral winds and the Syrah and Grenache grapes are the basic elements which form the identity of Campuget.

2016 CAMPUGET TRADITION ROSÉ

GRENACHE NOIR (30%), SYRAH (70%)

The Vineyard is situated 15 km South of Nîmes near the village of Manduel, right in the heart of the 'Appellation d'Origine Protégée' Costières de Nîmes. It's principal characteristic is it's soil formed of 'gress', an accumulation of rounded pebbles that have been rolled by many overflows of the Rhône river thousands of years ago...



These pebbles permits the vines to grow in the best possible conditions and thanks to this

natural soil filter, the vine's roots can easily draw the necessary water for their growth.

The vines also benefit from the Mediterranean sunshine, which bring the grapes to perfect maturity and allows them to be picked at maximum phenolic maturity in early September.



- This wine is made by draining off the vat.
- Its color is obtained through a short maceration between 4 and 12 hours.
- Fermentation takes place in stainless-steel tanks with the temperature controlled at 64°F in order to extract the maximum aromas.

Vintage: 2016 Country: France Region: Rhône Alcohol: 13%

TASTING:

The Rosé, as you've tasted, have a nice appearance with a "light and fresh pink" color. This particularly fruity taste of raspberries and strawberries, typical of the Campuget style, has a good and refreshing acidity. To fully enjoy its aromatic and fruity character this wine should be drunk in the year following its harvest.

PAIRINGS:

Served at 57°F, it is perfect for summertime meals, with fresh salads or around a barbecue.

2016 VINTAGE REPORT:

An Ideal Harvest in the Southern Rhône, So far, 2016 looks like a classic vintage, with most growers favoring it over 2015. Some coulure on Grenache, along with drought conditions that produced smaller berries with less juice meant lower yields, but other than that there was little to be concerned over. - Wine Spectator







Costières de Nîmes

CHÂTEAU DE CAMPUGET, PROPRIÉTAIRE RÉCOLTANT À MANDUEL PRODUCT OF FRANCE ROSÉ RHÔNE WINE











