

DOMAINE DE CAMPLONG - AOP Minervois

DOMAINE DE CAMPLONG cuvee was made first time in 2010. It is the result of a selection of the best parts of plots of the estate.

DOMAINE DE CAMPLONG is the

achievement of full bodied wine with fine tanins, great balance and very long taste...

This quest of the best is extended with vines creations on a fantastic place named «le Rocher des

Corbeaux» (that means « the rock of the raven ») on limestone soils and schistous subsoil at 350 meters above sea level. Goal will be to go on the production of a really great wine...



- Terroir :** Schistous or limestone depending on the plots
Altitude between 220 and 350 meters above sea-level
Mediterranean climate moderated by altitude and proximity of Montagne Noire.
- Grapes :** 80% Syrah
20% Carignan
- Yields :** 30 - 35 hl/ha depending on the vintage
- Wine Making :** Date of harvest at the optimal phenolic maturity.
Manual harvest. Grape sorting in the vineyard
Total destalking
Long traditionnal maceration (up to 5 weeks) managed by tasting depending on feature of each vintage
Controlled temperature of fermentation limited at 27-28°C
- Ageing :** 18 months in tanks and barrels