



DOMAINE DE CAMBIS



BERLOU

Caudomato 2022

Tasting:

Color: Nice red pure and intense.

Nose: Intense and complex, floral then evolve on the fruit (cherry, fig).

Mouth: Fresh attack, crunchy and luscious tannins. Rose, litchi and red fruits aromas.

Terroir Wine

Appellation: AOP Saint-Chinian RED

Blending: 50 % Carignan, 30 % Grenache, 20 % Syrah

Production: 7 000 – 10 000 bottles

Average age of the parcels: 50 years

Soil: Ordovicians schists hillsides

Altitude: 250 - 400 meters

Reese planting: 4 000 vines/ha

Yield: 25- 30 hl/ha

Cultivation method: **ORGANIC**

Selection: Parcelleire

Harvest: 100% handpicked

Maceration: 20 to 30 days

Vinification:

Delivered by gravity in Stainless steel tank

Traditional vinification – temperature control

Pumping over

No fining - Filtered

Alcohol content: 13.5°VOL

Service temperature: between 16 and 18 °C

Bottled at the estate

