



DOMAINE DE CAMBIS



AOP SAINT CHINIAN BERLOU

Les Jardins Suspendus 2021

Tasting:

Color: Deep red, purple tints.

Nose: Intense floral aromas with garrigue notes.

Mouth: Gentle attack, soft tannins, long. Extension of the scents, garrigue & spices notes.

Terroir Wine

Appellation : AOP Saint-Chinian BERLOU Red

Blending: 60 % Grenache and 40 % Syrah

Production: 4 000 bottles

Average age of the parcels: 60 years

Soil: Ordovician schist's hillsides

Altitude: 250 - 400 meters

Reese planting: 4 000 vines/ha

Yield: 25- 30 hl/ha

Cultivation method: ORGANIC

Selection: Parcelaire

Harvest: 100% handpicked

Maceration: around 30 days

Vinification :

Delivered by gravity in stainless steel tanks

Traditional vinification

Pumping over

6-month aging in foudre and 6 months in tank

No fining - Filtered

Alcohol content: 14.5° VOL

Service temperature: between 16 and 18 °C

Bottled at the estate

