



DOMAINE DE CAMBIS
AOP SAINT-CHINIAN BERLOU



Rock de Carignane 2021

Tasting:

Color: Nice purple, quite intense.

Nose: Intense, on the fresh fig and floral notes.

Mouth: Silky beginning, fine tannins, crunchy fruit taste and long final. Red fruits aromas and sweet spices notes

Cépage Wine

Appellation: AOC Saint-Chinian red

Blending: 100 % Carignan

Production: 4 000 bottles

Average age of the parcels: 90 years

Soil: Ordovician schist's hillsides

Altitude: 250 - 400 meters

Reese planting: 4 000 vines/ha

Yield: 25 hl/ha

Cultivation method: ORGANIC

Selection: Single plot

Harvest: 100% handpicked

Maceration: 30 days

Vinification:

Wild yeast

Delivered by gravity in stainless steel vats

Traditional vinification

Pumping over

Aged in foudre during 12 months

No fining - Filtered

Alcohol content: 14.5°VOL

Service temperature: between 16 and 18 °C

Bottled at the estate

