


CHATEAU LA CAMINADE
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CHATEAU
LA CAMINADE
Malbec / Merlot
CAHORS

ALC: 13.5% by vol
PRODUCTION : 140000 bottles

Style / Segment
Round and Structured

SOILS : 2/3 On Riss period deposits of the second Quaternary terraces, 1/3 On Early Quaternary Mindel period deposits of the upper terraces.

VARIETIES : 70 % Malbec
25 % Merlot - 05 % Tannat

VINECARE : Leaf thinning only on North or East side of rows to allow air to reach the fruit; yield limited to 50/55 hectolitres/ hectare by removing excess unripe grapes.

WINE MAKING : Varieties kept separate. Grapes sorted and 100 % de-stalked; long maceration (+ or - 25 days) with strict temperature control. The fermenting juice is not frequently pumped from bottom to top of the vat; but half the volume is once or twice transferred to a clean vat then pumped back over the marc in the original one until a density of about 1040 is reached; whilst the other half is pushed under the cap of marc twice a day till the density is 1050 then just once a day until 1010/1015 is reached.

MATURING : 18 months in cement and stainless steel vats.

SERVING : Serve at about 15° or 16°.