



CHATEAU LA CAMINADE  
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Château la Caminade  
**LA COMMANDERY**  
**CAHORS**  
**Malbec**  
Appellation d'Origine Contrôlé

**Style / Segment**  
**Intense and Complex**

**SOILS** : On Early Quaternary Mindel period deposits of the upper terraces and calcareous clay of the Secondary Era Kimmeridgian limestone plateaux.

**VARIETIES** : 100 % Malbec

**VINE CARE**: Leaf thinning on North or East side of rows in early summer then on other side in late August to bring plenty of air and sun to the fruit. **Yield limited** to a maximum 40 hectolitres/hectare by removing excess unripe grapes.

**WINE MAKING** : Grapes sorted and 100 % de-stalked and long maceration (35 to 40 days) under strict temperature control. Extraction by pushing the cap of marc under the surface twice a day until a density of 1050 is reached, then once a day down to about 1015/1010.

**MATURING** : 12 months in oak barrels of which 50 % are new each year.

**SERVING** : Decant (or open several hours earlier) before drinking and serve at about 15° or 16°C.