



CHATEAU LA CAMINADE
46140 PARNAC LUZECH – FRANCE
Tél. : 05.65.30.73.05 – Fax : 05.65.20.17.04
resses @wanado.fr – www.chateau-caminade.com

Château la Caminade

S e u l

« Sans Sulfite Ajouté..... Je suis !! »

2018

A.O.C. CAHORS

Style:

Powerful and delightful

SOIL: **T3**

3rd terrasses du Lot or high terrasses on « Mindel du quaternaire ancien ».

DENSITY vine plants/ha : 5000

AVERAGE AGE OF VINES: 30 years

VARIETY: Malbec 100%

VITICULTURE: Vine leaf stripping on the north or east side of the row at the beginning of summer, then on the other side at the end of August for good aeration and sunshine of the fruits. Limited yields, thanks to harvesting in green, at 45 hl/ha maximum.

VINIFICATION: Mechanical harvest sorted manually on the table then destemmed 100 %. **No sulphite added** and an immediate start of the fermentation to avoid a possible occupation by different yeast or harmful native bacteria. Control of the temperature at 25°C maximum to favor the aromatic finesse and a long yeasts activity. The punching is favored for the fineness of its poly-phenolic extraction.

AGEING: From 4 to 6 months only, in stainless steel tanks and cement and avoiding contact with air during racking. **No sulphite added for bottling.** This is meant to be early (beginning spring) to favor the freshness of the fruit and definitely protect the wine from oxidation.

SERVICE TEMPERATURE: From 15° to 17°C.



Owner: Resses Family, since four generations

HVE Certification : (since november 2018) (Haute Valeur Environnementale)

Sustainable agriculture:

Reasoned and intelligent cultivation for over 20 years. No « organic marketing » but no systematic treatment (risk assessment, trapping, sexual confusion, etc.). No fertilization, just before planting, for a total respect of the land and their differences. A natural grassing and weeding the row only at the base allows us to translate the health of our soils (in particular the life and the richness of flora and fauna).

