

CHATEAU LA CAMINADE
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MALBEC LA CAMINADE

VIN DE PAYS DU LOT Rosé

SOILS:

On 2nd middle terraces composed « Riss » alluvial deposits from the Quaternary era.

VARIETIES:

Malbec (or Cot)

WINE CARE:

Leaf thinning on North or East side of rows in early summer to bring plenty of air and sun to the fruit. Yield limited by removing excess unripe grapes.

WINE MAKING:

Grapes sorted and 100 % destalked.

MATURING:

Three at four months in stainless steel vats before the setting out of bottle which enables him to be expressed fully and pear and apple red fruits flavours in a fully and round context, preferring serenity with promptness.

SERVING:

Serve at about 10° or 12°C.

