

BASTION DE CAMERAC

CARMENERE

2018



Bordeaux Supérieur

BASTION DE CAMERAC is a family estate in the ENTRE-DEUX-MERS region. As an Independent Winemaker (Vigneron Indépendant), the “terroir” and his history is the core inspiration of their wines.

The Cuvée CARMENERE is a succesful return of the Bordeaux vines on their birth ground. The climate change the older varieties grow and produce better than before. Passionate about the flavors added by our terroir, you can taste the complexity of our Bordeaux Superieur wines.

Grape varietals : Carménère

Production area : Entre-deux-Mers - Bordeaux

Alcohol : 12%

Soil : Clay and limestone on rocky subsoil

Density : 5000 plants per hectare

Production : 48 Hl/Ha

Weather : rainy sunny spring, with dry sunny summer

Harvest : mid- September

Type of maceration : skin

Time of maceration : 4 to 6 weeks

Maturing : minimum of 12 months on lees in stainless steel vats

Tasting : robe almost black, forest fruits and spices, notes of liquorice in nose and silky with a bite in mouth.

