

BASTION DE CAMERAC

Cuvée Tradition

2023



Entre-deux-Mers

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 family brings the Bordeaux Supérieur and Entre-deux-Mers Appellations to their excellence.

With the vineyards on the rolling hills and a mild climate the grapes develop in full potential. After vinification the aromas evolve to gourmet wines.

Grape varietals : Sauvignon Blanc, Sémillon, Muscadelle, Sauvignon gris

Production area : Entre-deux-Mers

Alcohol : 12,5%

Soil : Clay and limestone on rocky subsoil

Density : 5000 plants per hectare

Production : 50 Hl/Ha

Weather : rain, sun and frost in spring, but dry sunny summer

Harvest : early September

Type of maceration : lees

Time of maceration : 24 to 48 hours

Maturing : 2 to 4 months in stainless steel vats

Tasting : reflection of gold in a light yellow robe, a fresh and crispy with citrus and exotic fruits in nose and mouth.

