



domaine  
CHAMFORT



**Cuvée Les Camassots**

**Appellation** CÔTES DU RHÔNE

**Colour** Red

**Grape varieties** 60% Grenache; 30% syrah ; 10% cinsault

**Average vine age** 20 years old

**Surface area** 3 ha

**Yield** 40 hl / ha

**Maturing** 12 to 18 months, 100% in concrete vats

**Packaging** cases of 6 bottles

**Terroir**

Located at the northern borders of the renowned village of Gigondas with south-southwest orientation, our vineyards are located in Sablet, on gravelly and sandy plains of the village. The floors are made of a sand silt matrix and mixing saftes decalcified clays and limestone pebbles of various sizes.

**Vine tending**

Traditional soil work, ridging the soil over the bases of the vines to protect them over winter and ploughing this same soil back in the spring (décavaillonnage). This means that there is no need for weed killer. The use of plant health products is limited; we always prefer preventive methods than. We use certified organic fertilizers, applied sparingly to the needs of the vine. We started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

**Vinification and maturing**

The vinification follows the traditional principles of the Rhone Valley. Namely, a maceration of about 25 days, and pumping from the beginning, and then a warm maceration end. Regarding the aging, the wine remains in vat.

No more intervention to maintain maximum freshness and finesse obtained earlier.

**Tasting notes**

The nose is delicate, fine red fruit with floral and spicy notes.

On the palate, the tannins are smooth and a little tight. This Côtes du Rhône has a very nice volume, a lot of sweetness in the final a beautiful extension, reveals notes of candied fruit, finesse.