



 *Dreyfus, Ashby & Co.*
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



Château de Campuget was established in 1942 and is a top quality estate near Nîmes, which is steeped in history. The Château itself was built in 1753 and at the same time the first vines were planted, prompting the '1753' range of wines which mark this historic date. Now in the hands of winemaker Franck-Lin Dalle, who is the third generation of his family to run the estate, the fusion of tradition and progression unites in the cellars where Franck-Lin deftly crafts wines with integrity, finesse and a wonderful expression of terroir from a wide range of traditional Rhône varieties.

In 2019, Château de Campuget was certified as **Haute Valeur Environnementale**, which officially recognises the environmental performance of winegrowers, including biodiversity conservation, plant protection strategies, managed fertiliser use and water resource management.



The vines also benefit from the Mediterranean sunshine, which bring the grapes to perfect maturity and allows them to be picked at maximum phenolic maturity in early September. The vineyard is sustainably managed in accordance with the HVE Certification.

Vegan? Yes! Campuget doesn't use any product coming from animals (no milk, no eggs, no fish, no meat) in any of their wines. Fining is done with vegetable proteins and mineral products.

1753 Campuget Syrah Sans Soufre 2022

Essentially our finest Syrah.

Campuget is a family estate. Our Vineyards are situated 15Km south of Nîmes. Costières de Nîmes, the easternmost appellation of the Languedoc, is effectively part of the Rhône since the climate, soil and topography are so similar to those just over the river in the southern Côtes-du-Rhône vineyards.

Vinification:

- This wine is produced in a traditional way and without sulfites.
- The extraction is gentle by pumping over during 2 weeks.

Tasting Notes:

- This wine is intense and deep throughout its tasting.
- The color is almost black dark red.
- The nose is fruity (blackcurrant, blackberry) and cocoa notes.
- In the mouth the violet and the liquorice explode.
- The tannins are elegant and round giving a velvety sensation;
- They offer a very elegant and long finish...

Ageing:

- Pleasant to drink as soon as it is bottled.

Accompaniment:

- This wine will ideally accompany rare meats and very full-bodied chocolate cakes.

CAMPUGET RHONE VALLEY 1753 Syrah Sans Soufre 2022

The color is almost black dark red. The nose is fruity (blackcurrant, blackberry) and cocoa notes. In the mouth the violet and the liquorice explode. The tannins are elegant and round giving a velvety sensation; They offer a very elegant and long finish.



"Please, Enjoy My Wine!"
- Franck-Lin Dalle, Owner, Winemaker

www.DreyfusAshby.com