



Château de Campuget

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.

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.



2022 Tradition Red

Syrah (70%), Grenache noir (30%)

Winemaking:

- This wine is produced in a traditional way using stainless steel tanks, which are equipped with temperature control-systems for fermentation between 82°F - 86°F.
- Maceration time is between 15 to 25 days, depending on the sort of grape.
- The wine is then matured in tanks before being bottled at the Château.

Tasting Notes:

- It is a garnet-red colored wine with a blue hue.
- Its scent of ripe fruit is dominated by blackcurrents that are underlined with hints of spices and pepper.
- In the mouth it is round and harmonious with long smooth tannins.

Aging Potential:

- It is very pleasant when young and it will age very well for 5 or 6 years.

Serving Suggestions:

- Served at 64°F, it is perfect with grilled or roasted meat.
- It is especially recommended with a Leg of Lamb.



Franck-Lin Dalle



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