



CAMPUGET

DALLE FAMILY ESTATE



2025 CAMPUGET TRADITION ROSÉ

GRENACHE NOIR (30%), SYRAH (70%)

Franck-lin on the 2025 Vintage:

What a vintage!! All inclusive! Cold winter, rainy spring, hot very hot summer! We started to pick the 12th of august . One of the earliest vintage ever. Not as usual black grenache for rosé was the first to pick. Keeping the freshness was so important in such hot summer. Then after 10 days we got rain! So we got time and a perfect slow maturity for the end of the grenache and the beginning of the syrah. This kind of vintage you need to check the maturity much more than ever. Tasting the 25 now from the bottles I can say we made it! Fruitiness and freshness: Campuget rosé signature!



Winemaking:

- This wine is made by draining off the vat.
- Its color is obtained through a short maceration between 4 and 12 hours.
- Fermentation takes place in stainless-steel tanks with the temperature controlled at 64°F in order to extract the maximum aromas.

Tasting: The Rosé has a nice appearance with a light and fresh pink color. This particularly fruity taste of raspberries and strawberries, typical of the Campuget style, has a good and refreshing acidity.

SHANKEN'S **IMPACT** NEWSLETTER

THE LEADING SOURCE OF GLOBAL NEWS AND RESEARCH FOR THE DRINKS EXECUTIVE

FOR THE 4TH YEAR IN A ROW

CAMPUGET
has been recognized as a
LEADING FRENCH ROSÉ BRAND IN THE US
in Shanken's IMPACT newsletter.

ONLY ROSÉ BRAND ON THE LIST THAT IS 100% ESTATE GROWN

Pairings: Served at 57°F, it is perfect for summertime meals, with fresh salads or around a barbecue.

CAMPUGET IS VEGAN!

Campuget doesn't use any products 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.



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