

Château Camus Graves Rouge France - Bordeaux – Graves

ABOUT THE WINERY

The estate has been operated by the Larriaut family since 1890, and Château Camus itself since 1923. It is run today by Joris Larriaut who represents the 4th generation.

The family used to practice polyculture, a mixed farming of vines, pear trees, tobacco plants, but in the 1960s, Jean-Pierre Larriaut decided to convert his soils into a single landscape: vineyards. For the reds he planted Merlot and Cabernet Sauvignon, and for the whites, Sauvignon Blanc and Semillon. Today the estate spreads over 11 hectares (27 acres).

ABOUT THE WINE

Dark purple color. This wine exhibits some delicate oak aromas, well integrated with notes of red fruits and spices. The mouthfeel is fresh and fruity, with soft and elegant tannins. Wine is ready to drink but can also be aged for a few years and will develop some secondary aromas with truffles and mushroom components.

Appellation	Graves
Varietal(s)	50% Merlot and 50% Cabernet Sauvignon
Age of Vines	25 years
Agricultural Practices	Sustainable
Soil Type	Gravel topsoil on calcareous subsoil
Vinification	3 weeks of vinification with temperature controlled (set at 26°C / 79°F). 50% of this wine is aged 12 months in French Oak barrels with regular racking, while the other 50% remains in stainless steel tanks. Wine was slightly filtered before bottling to ensure stability.
Pairings	Red meat, poultry, and cheese
Production	1,500 (9-liter cases)
Size	6/750ml