

CAMPUGET 1753 LONG. 4° 30' 19''

Grape : 70% Grenache, 30% Syrah

Vinification : This exclusive cuvée is a unique blend of the vineyard's finest terroirs. The Syrah and Grenache grapes are fermented separately in stainless steel vats, then blended and placed in barrels for 12 months of aging. Production is limited to 3,000 bottles.



Dive into the heart of the South with this cuvée, a wine that is both intense and refined. From its first nose, it reveals a generous aromatic palette: juicy morello cherry blends with spices, black pepper, and subtle notes of chocolate.

On the palate, the attack is frank and direct, revealing all the richness of the Grenache, which adds fullness and roundness. The oak aging enhances the overall effect, offering a long, powerful, and perfectly balanced finish.

Aging: Pleasant upon bottling, it deserves to be aged for two years and can be kept for at least 10 years.

Food and wine pairings: It will enhance red meats and soft cheeses.