

CHATEAU CAMPLAZENS



Fall Newsletter December 2010



The Last of the Harvest – 60 yr old Carignan Handpicked amid the Brilliant Autumn Colours of Camplazens

The 2010 Harvest was completed on Saturday 9th October on the eve of the most intense period of rainfall we have experienced in our 10 years at Camplazens. Over 200 mm of rain, more than half our total annual rainfall, fell during the following 30 hours.

Total volume of Red was 1345 HL which will produce 15,000 cases of wine. Overall, the yields were slightly lower than normal at 35 HL/HA, however as the Vinification progressed, the richness and elegance of the tannins showed in a way that we have not experienced before. Both the Alcoholic and Malo-Lactic fermentations proceeded to full completion without difficulty in any of the vats and the anticipation of excellent results from these wines is very high.

Once again we are grateful to the insight and foresight of our Régisseur, **Yann Claustre** for a job well done.

Six Gold Medals and Eight Silvers in Major Competitions in 2010

The Château Camplazens Wines scored exceptionally well in 2010, including the recognition of two of our wines in **Le Guide HACHETTE des VINS 2011** See below:

Premium 2008 Château Camplazens Coteaux du Languedoc La Clape	Gold	MACON	
	Gold	VINALIES Grand Prix D'excellence	
	Silver	Concours des Vignerons Indépendants	
	Silver	International wine challenge	
	Silver	Decanter	
Reserve 2008 Château Camplazens Coteaux du Languedoc La Clape	Gold	MACON	
	Gold	VINALIES Grand Prix D'excellence	
	*	Le Guide HACHETTE des VINS	
Garrigue 2008 Château Camplazens Coteaux du Languedoc La Clape	Silver	International wine challenge	
	*	Le Guide HACHETTE des VINS	
Syrah 2009 Pays d'Oc IGP	Silver	Syrah du monde	
	Silver	Concours des Vignerons Indépendants	
Grenache 2009 Pays d'Oc IGP	Gold	Top 100 Vin de Pays	
	Silver	VINALIES Prix D'excellence	
Marselan 2009 Pays d'Oc IGP	Gold	VINALIES Grand Prix D'excellence	
	Silver	Decanter	

The Wild Boar Hunt and Feast completes the Harvest Season



The Hunting Season for the Wild Boar, or **SANGLIER** usually starts after the Harvest is over, and, although the Boar do not eat too many of our grapes, the thought that our grapes have given added flavour to the meat adds much to the pleasure of the annual Château Camplazens Hunt, which this year took place on 23rd October. After the hunt we settled down to the traditional **Fin-de-Vendages** Feast at **LA BERGERIE**.

Stuart Edwards, above left, a Director of the City Beverage Company in Hoxton, London was among our guests for the occasion and helped butcher a 50 Kg Boar in our kitchen the day after the Hunt

And so to WINTER warmth and WINTER Wonderland



As Winter approaches and much of Northern Europe is in the grips of the worst Ice and Snow for 30 years, we offer this view of Camplazens from last February. Yes, even the Mediterranean has Snow

Where can you taste Château Camplazens Wines in 2011

- **FOODEX JAPAN – March 1- 4**
- **PROWEIN – March 27-29**
- **VINEXPO BORDEAUX - June 19-23**

Looking forward to meeting you at one of these Venues

Merry Christmas & a Happy and Prosperous New Year

Susan & Peter Close

Peter & Susan Close
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Château Camplazens Wines are imported into the United States of America by Merlin Wines, New Orleans, Louisiana www.merlinwines.com

and Marketed and Sold in Europe, Canada and Asia through Didier Absil Developpement
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