



2003 PREMIUM

COTEAUX DU LANGUEDOC - LA CLAPE CONTROLLEE

VINEYARD DESCRIPTION:

Chateau Camplazens is located in the Languedoc region of France in the Sub-Appellation of La Clape. La Clape is an environmentally protected mountain overlooking the Mediterranean in which the only permitted activity is grape growing. Since purchasing the vineyard Peter and Susan Close have worked hard to establish Chateau Camplazens as a premium vineyard, with low yields, organic viticulture and modern vinification techniques. Most importantly they want the terrior of La Clape to speak for itself and show the true nature of Chateau Camplazens through its wines.

VARIETIES: 85% Syrah, 10% Grenache, 5% Mourvedre

NUMBER OF CASES PRODUCED: 1,000

FOOD PAIRINGS:

The Premium, produced only in the years of exceptional harvests is the highest quality red wine made at Chateau Camplazens. All Camplazens wines are made to go with food. Decant the Premium an hour before serving and this wine will enhance any dinner. Open another bottle for the cheese plate for a magnificent finish to the meal!



“90 Points”
– Wine Spectator
Jan 31 – Feb 29, 2008

“Displays a peppery aroma, with intense, well-structured flavors of black plum, berry and spice. The long, seductive finish is filled with Kenya AA coffee flavors backed by plenty of crema and medium-grained tannins. Drink now through 2012.” – K.M.