

MAISON CAMILLE BLANC

Maison Camille Blanc - AOP Côtes du Rhône Rouge 2025

AOP Côtes du Rhône, Vallée du Rhône, France

The Maison Camille Blanc range results from a blend of tradition and modernity in the heart of the Rhône valley. A careful selection of the best grapes in the vineyard ensures elegance, refinement, and authenticity. Our wines owe their unique character to the work of passionate men and women who are keen to transform the terroir into an invitation to share.

PRESENTATION

Our Côtes du Rhône Vieilles Vignes – old vines – reveals its character through pronounced aromas and a delicate length on the palate. This illustrates our teams' enthusiasm for their work both in the vineyard and the cellar. This wine reflects our terroir, it invites you to the table and holds the promise of a rich and pleasing experience.

TERROIR

Rocky, clay-limestone.

IN THE VINEYARD

Average age of the vine stocks: 55 years old.

WINEMAKING

The grapes are picked at their optimal phenolic ripeness, stemmed, and pressed. This is followed by alcoholic fermentation with controlled temperature. Extraction is smooth and regular with pump-overs. The vatting period lasts around twenty days.

AGEING

The blending takes place in concrete vats, followed by a light filtering of the unfined wine.

VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 16°C to 18°C.

TASTING

Ruby red colour with garnet hues. Pleasant spicy nose counterbalanced by aromas of red berries. Full and silky on the palate with melted tannins.



Maison Camille Blanc
340 Rue du Remoulaire, 13300 Salon de Provence

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



1/1

AE2Z9E