

# Château Camp de la Hire

Côtes de  
Castillon

**Location**

- FRANCE

**President**

- Jacques DE SCHEPPER

**Technical Direktor**

- Jean Michel GARCION

**A.O.C**

- Côtes de Castillon

**Soil Type**

The vineyards are located on the Côtes de Castillon, in the continuation of the slopes of St. Emilion, 50 km from Bordeaux. Soils mainly limestone with Boulbènes (Sand, reddish clay and gravel). No use of herbicide in the vineyards.



**Grape Varieties**

- 60 % Merlot, 20 % Cabernet Franc, 15% Cabernet Sauvignon, 5 % Malbec

**Winemaking**

- Green harvest at the end of July, just before véraison/ripening to optimize the yield of the harvest. Mechanical harvest. After destemming, fermentation during 3 to 4 weeks in temperature controlled stainless steel tanks. Ageing 80% in stainless steel tanks and 20 % in french oak barrels of which 1/3 are renewed each year.

**Tasting**

- Black ruby colour with aromas of smoky graphite, cassis, black currant and mokka. Attack with ripe, juicy black and red mineral driven fruit, well integrated tannins. Ripe fruit on the finish. Will match perfectly with grilled club steak marinated with herbs.

**Ageing**

- Cellaring 8 to 15 years

*Famille De Schepper*

