

# Campet Ste Marie | Rosé

## IGP Pays d'Oc



**The Story:** Campet Saint Marie's wines consist of carefully selected vines in Limoux. Limestone and clay soils coalesce on steep, rolling hills to make up the soil, but it is specifically the cooler areas of the vineyard, (locally called the "Campet") which contribute to the freshness of their rosé. Depth and character are added by a meticulous picking of the grapes at the height of their maturity, then the berries are pneumatically pressed to ensure extraction of only the best juice.

**Vineyard:** Multiple vineyard sites on steep slopes of the hills in Limoux, where the elevation is higher and the temperatures are cooler at night and benefit from cooling Mediterranean breezes. The Cinsault is picked at night to preserve freshness and reduce oxidation.

**Vinification:** The grapes were pressed pneumatically, immediately upon arrival at the winery, and only the best juice is used for the wine. After a short maceration, the wine was fermented cold in stainless steel tank at 15°C.

**Ageing:** Aged on the fine lees.

### Everything else you want to know about this

**wine:** Winemaker, Marilyn Lasser graduated from Winemaking and Oenology School in Bordeaux and Toulouse. Following school she spent 6 years making wine in the Cotes de Gascogne area and then spent 10 years making wine abroad: South Africa, Spain, Australia, and the USA. She joined LGI 10 years ago and brings a modern touch to traditionally strong and full-bodied wines.

**Varietal:** 100% Cinsaut

**Region:** Limoux, FR

**Winemaker:** Marilyn Lasser

**Vines Age:** Variable

**Production:** Large Production

**Farming:** Traditional

**Soil:** Limestone and Clay

*Le Storie*  
Wines