



# Caudomato

AOC Saint-Chinian

*From the Occitan language, “caudo” means warm and “mato” means underbrush, the garrigue surrounding the vineyard plots.*

**Grapes:** 50% Carignan, 30% Grenache, 20% Syrah

## **Vineyard & Winemaking:**

With an average age of 50 years, the vines are planted in Ordovician schist soil at altitudes that range from 250 to 400 meters. The grapes are picked by hand, and the juice is put into tanks by gravity. Traditional vinification by parcel, with maceration between 20 and 30 days. The wine matures in concrete tanks.

## **Tasting Notes:**

Deep magenta red in color, the wine has an expressive nose of black fruits and Mediterranean herbs. It is round and layered in the mouth, with cherry, blackberry and black fig enhanced with earthy garrigue notes. Supple tannins are complemented with minerality from the schist soils, and a long finish.

## **Alcohol:**

13.5% by volume

## **Production:**

10,000 bottles

## **About Domaine de Cambis:**

With panoramic views of the Rieuberlou river valley, the vineyards of Domaine de Cambis are set in a privileged location in the northern part of the Saint-Chinian appellation within France’s Languedoc region. Nestled into the hillside, the vines are protected from strong northern winds and get maximum sun from the south-facing slopes. Elegant, full of flavor and well-structured, the wines of Domaine de Cambis reflect the area’s unique microclimate and characteristic Ordovician era schist soils. Taking the lead from his parents, Martin Perolari brings a fresh perspective, crafting classically made wines that feel vibrant and modern.



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