



ROC DE CAMBES
 Located in Bourg-sur-Gironde
François & Emilie MITJAVILE

Appellation: Côtes de Bourg

Area: 10 ha

Soil: Clay and Limestone

Yield: 35 hl/ha

Grape Blend:

- 75% Merlot
- 20% Cabernet Sauvignon
- 5% Malbec

Presentation:

Bordeaux bottle

Average Age of the vines:

40 years

Packaging:

Wooden Cases of 6 or 12 bottles lying down.

Harvesting:

Manual

Production:

50,000 bottles

Planting Density:

6,000 st. /ha

Wine-making Process:

- maceration: approx. 3 weeks.
- aging: approx. 18 months in 100% new oak barrels.
- fining and filtering: depending on the specific vintage.

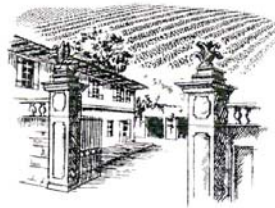
Training and Pruning Style:

Spur Training—Cordon de Royat and Guyot

Cultivation method:

Permanent grass planting

ROC DE CAMBES



2000

CÔTES DE BOURG

APPELLATION CÔTES DE BOURG CONTRÔLÉE

MIS EN BOUTEILLE AU CHATEAU

F. et E. MITJAVILE (SCEA), PROPRIÉTAIRE A BOURG, FRANCE

75 et 135 % vol

NO 029166



What is a great growth? Think of the word ‘grow’: the emotions generated by its flavors come from its place of origin, the location where the vine was grown, and the vintage when the fruit was harvested. It is a marriage between nature and culture, each one serving the other.

FRANCOIS MITJAVILE