

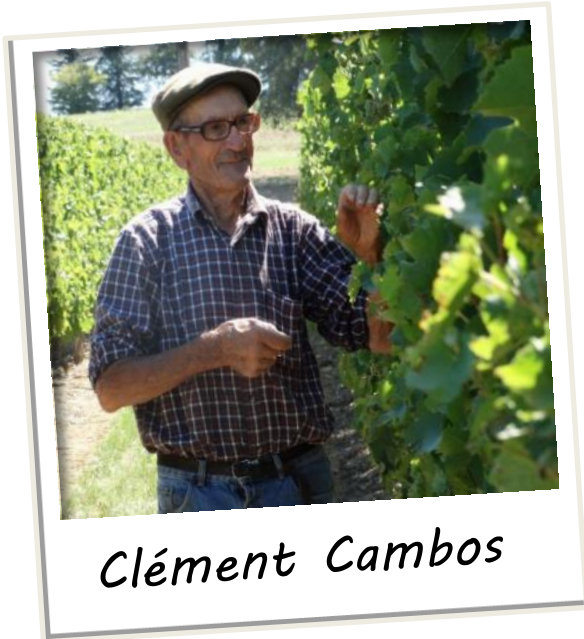
DOMAINE LE CAILLOUS





Domaine Le Caillaous

Family



Clément Cambos

Clément Cambos, winegrower, has owned and worked in the estate since 1945. He started by producing the local brandy: Armagnac. Then, he diversified his production with white wines in IGP Côtes de Gascogne.

Clément is 92 years old and still working his vineyards!

"The vineyard, it is my life, I come there every day. It makes me fit!"

Nicolas Cambos, Clément's grandson is a talented young winemaker.

He took over the family estate in 2003 after completing oenological studies in Bordeaux University.

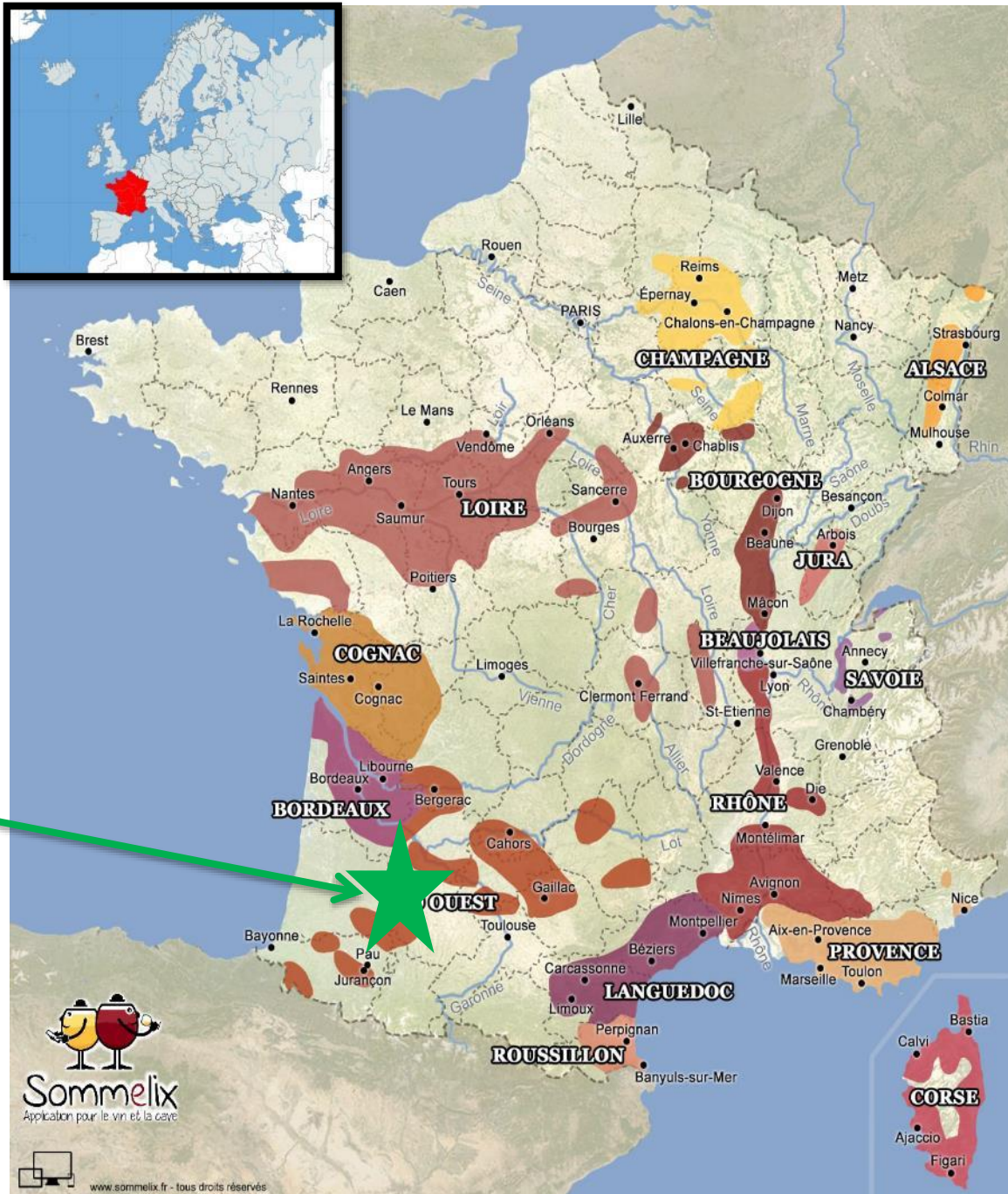
Following a long family tradition of observation and respect for the Gascon terroir, Nicolas Cambos has put his signature to a range of fresh and intensely aromatic wines.



Nicolas Cambos



GASCOGNE



Application pour le vin et la cave



www.sommelix.fr - tous droits réservés



IGP Côtes de Gascogne

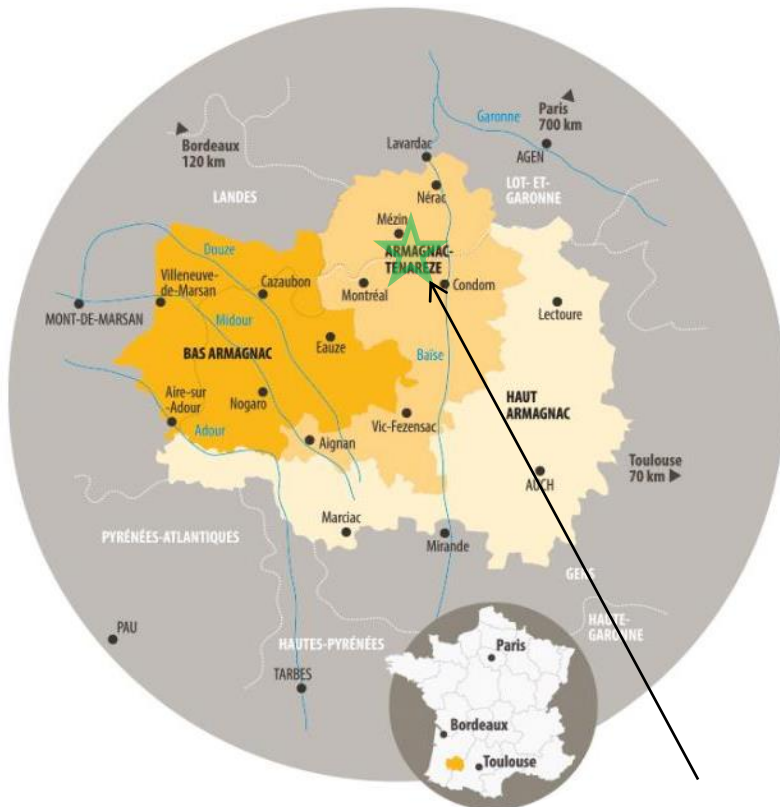
So much more than just brandy

Land of gastronomy and conviviality...

DEPARTEMENTS : Gers, Landes, Lot et Garonne

SOIL: Gascony is situated between the Garonne in the North, the Atlantic ocean on the West and Pyrenees in the South. Gascony is often described as the French Tuscany with gently rolling hills and old villages. The IGP corresponds to the vineyard of Armagnac. 3 different soils depending on the location.

CLIMATE: Oceanic and temperate, the climate makes this a privileged location: just what it is necessary of sun, rain and freshness to cherish vineyards and let hatch, in optimal maturity, a rich aromatic, complex and attractive array of aromas.



DOMAINE LE CAILLOUS
Larroque sur l'Osse



Domaine Le Caillaous

In the heart of Gascony

- Located in the Gers, in the heart of the Côtes de Gascogne, the vines of Domaine Le Caillaous enjoy an ideal terroir renowned for the quality of its white wines.
- 135 acres of vineyards dedicated entirely to white wines.



• Nicolas Cambos practices sustainable agriculture and limits pesticides.

• 4 varieties cultivated: Colombard , Sauvignon, Gros Manseng, Ugni-blanc.



DOMAINE LE CAILLAOUS

COLOMBARD-SAUVIGNON

VARIETIES : 70% Colombard, 30% Sauvignon

SOIL: Vines are of 20+ years of age and South-exposed on clay limestone soil.

TASTING NOTES : Pale yellow color with green glints. Great aromatic complexity in the nose, with notes of citrus fruits, white flowers and green apple. Very lively on the palate with lemon flavors and notes of ripe fruits. The combination of Colombard and Sauvignon always works.

PAIRINGS : Grilled fish, seafood and shellfish. Serve chilled at 8-10° C.

