

Domaine Alain Chabanon "Campredon" red 2022



Product price:

€114.00

Product features:

Area: LANGUEDOC

Winemaker: Alain Chabanon

Vintage: 2022

Appellation: Terrasses du Larzac

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 91/100

Guide Hachette: ** (remarquable)

Cépage dominant: GSM (grenache, syrah,
mourvèdre)

Product short description:

91/100 RVF. The cuvée from Alain Chabanon, excellent value for money, a GSM that allows for patiently waiting for the others, and which can be enjoyed in its youth.

Product description:

PRESENTATION OF DOMAINE CHABANON
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Alain Chabanon "Campredon" red 2022

RVF Guide to the Best Wines of France 2025 (Sept. 2024): **91/100**. *The juicy and fresh Campredon expresses notes of licorice and anise, with a hint of pepper.*

Hachette Guide 2026 (Sept. 2025): **2*** (remarkable wine). *All the freshness of the appellation in this invigorating, elegant red, vinified with finesse, delivering a very characteristic palette of licorice, menthol, and fruit (blackcurrant and cherry). Spicy notes weave through an airy, soft, smooth mouthfeel, supported by lightly powdered tannins. With immaculate freshness, it is a fine ambassador for the appellation.*

Technical Sheet written by the domaine

Blend : 50% Syrah, 40% Mourvèdre, 10% Grenache, average age of the vines: 24 years.

Terroir and cultivation method : Poor, stony clay-limestone soils. The vines are cultivated biodynamically, under Demeter control, with complete soil tillage and no fertilizer inputs.

Yield : 32 hectoliters/hectare

Harvest : Manual only in the morning, in ventilated crates

Vinification : After sorting, the grapes are placed in the tank by gravity. No added yeasts. Traditional vinification alternating punching down and pumping over. Maceration for 5 weeks. Pneumatic pressing.

Aging : 10 months in stainless steel tank. No fining, no filtration.

Tasting advice : Serve at a temperature of 15 to 17 °C

Watch the **video of Alain Chabanon** presenting his cuvée:

Alain Chabanon explains the origin of the name of his cuvée "Campredon", which is a tribute to his mother's family.