



Château Cambon was bought in 1995 by **Marcel and Marie Lapierre** (Domaine Lapierre) in association with **Jean-Claude Chanudet** (Domaine Chamonard).

In 2022, **Alexandre Iwasuila** joined the estate and progressively took over its executive direction. Château Cambon owns **18 hectares** of vines which are **grown organically**. They pay specific attention to the fact that there are as low interventions in the cellar as much as possible.



Beaujolais

APPELLATION

AOC Beaujolais

GRAPE

100% Gamay

TERROIR

The plots are located close to Villié Morgon on the famous road of the crus du Beaujolais, on a clay soil.

The vines are aged between 40 and 60 years old.

They are farmed organically with regular ploughing.

WINEMAKING AND AGEING

All our grapes are hand picked.

Winemaking process is made the Beaujolais way with a semi-carbonic maceration without using any inputs.

Then comes ageing during 6 to 9 months in old oak casks.

The wine is estate bottled, in the following spring with a light sulfiting (20 mg / L)

