



Vino Mex

Tasting of Mexican wines Chateau Camou Whites

Chateau Camou, Viñas de Camou 1996 Fume Blanc

Hey, who switched my fume blanc with their viognier! This luscious number is so perfumey and floral you'll swear they mislabeled the bottle. It's rich, weighty and delicious... but don't expect it to taste like any California fume on the market. Try it with spicy food.

Chateau Camou, Viñas de Camou 1997 Chardonnay

How do you say "kicks butt" in Spanish? Pale yellow with rich aromas of honey, vanilla and apple. (I know I've said this before but it's true, dammit!) So rich and voluptuous you'll want to take it to bed with you. Intense, perfumed aromas followed by deliciously rich vanilla and ripe tropical fruit flavors. Honey-licious! Try it with spicy food.

Chateau Camou, Blanc de blancs

Blend of Chenin Blanc, Sauvignon Blanc and Chardonnay. The Chenin Blanc is fermented in a stainless steel tank, while the other two wines are fermented in new French Oak Barrels and aged for 7 months. Is a lively young wine, discrete yellow - pale in color, with deep fresh aromas that remind us of tropical fruits such as pineapple, guava and apple, citrus fruits and peach. Good aftertaste and a typical finish of Chenin Blanc.

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