

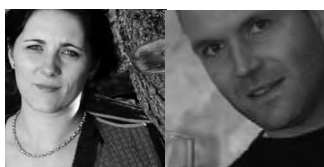
DOMAINE CLAVEL

devin en plaisirs divins?

PRESENTATION



la passion d'une famille, l'héritage d'un savoir-faire, le **respect** d'un terroir, la **qualité** des cépages et **plus** encore...

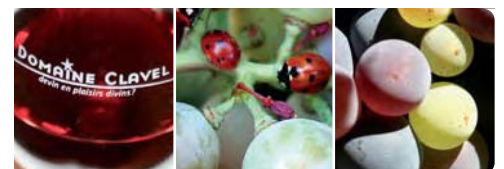


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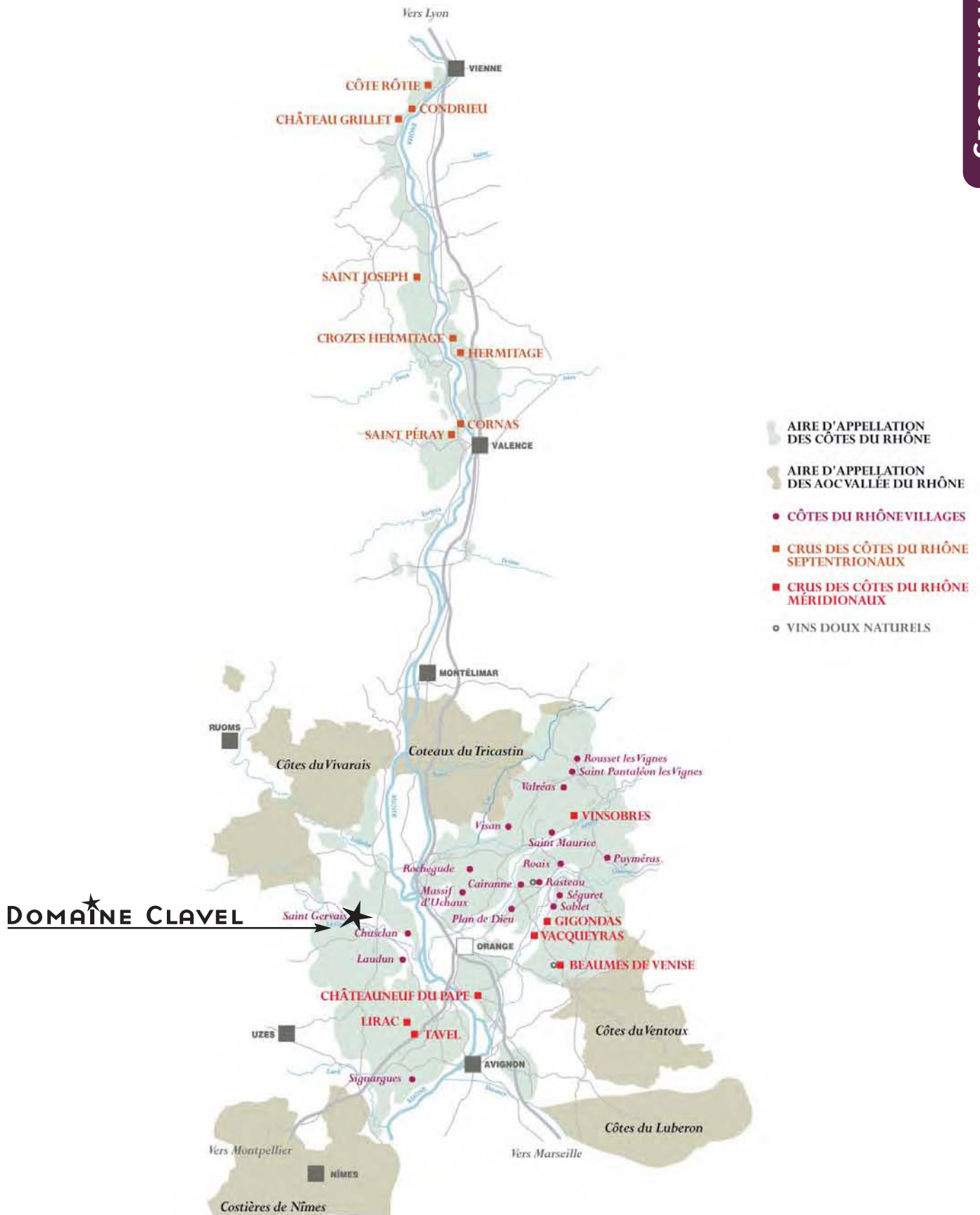
SYNOPSIS

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DOMAINE CLAVEL

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NAME	DOMAINE CLAVEL
OWNERS	Françoise, Denis and Claire Clavel
WINEGROWER	Family Company Clavel
MAIL ADDRESS	Rue du Pigeonnier, 30200 Saint Gervais
TÉLÉPHONE	+33 (04) 66 82 78 90
FAX	+33 (04) 66 82 74 30
EMAIL	clavel@domaineclavel.com
WEB SITE	www.domaineclavel.com
MANAGER	Claire Clavel
LOCALIZATION	Saint Gervais - Gard - Languedoc Roussillon
APPELLATIONS	Vins de Pays d'Oc/ Vins de Pays du Gard / Côtes du Rhône Régional / Côtes du Rhône Village Saint Gervais & Côtes du Rhône Village Chusclan
SOILS	Chalky and clayey south facing hillsides
AREA	80 hectares
GRAPE VARIETIES	50 % Grenache / 30 % Syrah / 10 % Viognier 5 % Carignan / 5 % Autres cépages
AGE OF THE VINES	40 years
PRODUCTION	4000 hectolitres i.e. 600 000 bottles
VINES PRUNING	Goblet Pruning. Natural & controlled grass
HARVEST	By machine - Sorting of the grapes
WINE MAKING	
PROCESS	Traditional Vinifications <ul style="list-style-type: none">• Reds : treading, pumping over, temperature controls• Rosés : Bled Rosés, low temperature fermentation• Whites : Cold settling. Low temperature fermentation
WINE AGING	In Burgundian oak barrels for "Le domaine Clavel". On the lees for the whites
BOTTLING	The total production is bottled at the Domaine



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VINS DE PAYS D'OC ET GARD "Véga"

WHITE - ROSÉ - RED

Vega is the fifth shiniest star of the nocturnal sky. It forms part of the well known "Beautiful of Summer" ("Belles d'été"). For this reason, we baptized our "Vins de Pays" Vega. Indeed, these wines are fresh, fruity, light and enjoyable for summer time.

 freshness

"Véga" WHITE-ROSÉ-RED
VINS DE PAYS D'OC ET GARD



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VINS DE PAYS D'OC ET GARD "Véga"

freshness

**OC
WHITE**

GRAPE VARIETY

100 % Chardonnay

WINE MAKING PROCESS

24 H of settling of must to eliminate solid particles present in the juice. Long fermentation (one month) at very low temperature to avoid lost of aromas.

TERROIR

Limit north of the appellation area Vin de Pays d'Oc. The vines are planted in the plain on a chalky and clayey soil.

TASTING NOTES

COLOUR: very bright dominated by pale reflections.

NOSE: elegant, with citrus and white fruits flavours: apple, pear.

MOUTH: Fresh and crispy, fresh grape aromas on the finish.

PACKAGING

- Bottle 0.75 L
- Bag in Box 5 L
- Bag in Box 10 L

**OC
RED**

GRAPE VARIETY

100 % Merlot

WINE MAKING PROCESS

Crushing and destalking of the harvest. Then, traditional vinification techniques, including "remontage" (pumping over) "delestage" (racking) and "pigeage" (treading).

TERROIR

Limit north of the appellation area Vin de Pays d'Oc. The vines are planted in the plain on a chalky and clayey soil.

TASTING NOTES

COLOUR: deep ruby red colour with purple glints.

NOSE: very expressive dominated by black fruits (blackberry, red-currant) and underbrush flavours.

MOUTH: well rounded, lively and quaffable wine.

PACKAGING

- Bottle 0.75 L

**GARD
ROSÉ**

GRAPE VARIETIES

40% Grenache
30% Cinsault
15% Syrah
15% Carignan

WINE MAKING PROCESS

Bled rosé according to the traditional techniques: Maceration, fermentation at low temperature to preserve the fruity character.

TERROIR

Large and flat parcels alongside the river "la Céze". Chalky and clayey soil with zones of wind eroded sandstone.

TASTING NOTES

COLOUR: Salmon-pink with purple highlights.

NOSE: Both flavours of green apple and red fruits.

MOUTH: freshness is dominating, beautiful fruity character.

PACKAGING

- Bottle 0.75 L
- Bag in Box 5 L
- Bag in Box 10 L

**GARD
RED**

GRAPE VARIETIES

50 % Grenache
20 % Cinsault
10 % Syrah
20 % Carignan

WINE MAKING PROCESS

Crushing and destalking of the harvest. Then, traditional vinification techniques, including "remontage" (pumping over) "delestage" (racking) and "pigeage" (treading).

TERROIR

Large and flat parcels alongside the river "la Céze". Chalky and clayey soil with zones of wind eroded sandstone.

TASTING NOTES

COLOUR: deep ruby red colour with purple glints.

NOSE: very expressive, dominated by spices and red fruits.

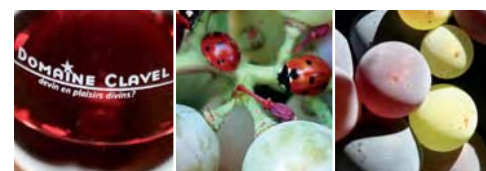
MOUTH: lively and perfumed wine emphasized by smoky flavours.

PACKAGING

- Bottle 0.75 L
- Bag in Box 5 L
- Bag in Box 10 L



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CÔTES DU RHÔNE RÉGIONAL "Régulus"

WHITE - ROSÉ - RED

Régulus is a star from the Lion Constellation. The name comes from Latin which means "Small King". It is no accident that we called our Côtes du Rhône "Regulus": they are the small kings of the domaine.

 pleasure

"Régulus" WHITE-ROSÉ-RED
CÔTES DU RHÔNE RÉGIONAL



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CÔTES DU RHÔNE RÉGIONAL “Régulus”

★
pleasure

W H I T E

GRAPE VARIETY
100 % Viognier

WINE MAKING PROCESS
Wine making methods of cold pre-fermentation (10°-12° C) to extract the maximum of aromas. Then, maceration and primary fermentation at low temperature (16°-18° C).

TERROIR
Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year round sunshine.

TASTING NOTES
COLOUR: bright and pale yellow.
NOSE: very expressive dominated by citrus and white fruit aromas: peach, apricot.
MOUTH: good vivacity, subtle fruit, lively and quaffable!

PACKAGING
• Half bottle 0.375 L
• Bottle 0.75 L
• Bag in Box 5 L
• Bag in Box 10 L

R O S É

GRAPE VARIETIES
50 % Syrah
25% Grenache
25% Cinsault

WINE MAKING PROCESS
This Bled rosé is made after a 12 -24 H cold pré-fermentation maceration depending on the grape varieties. Fermentation up to 3 weeks at 16°C.

TERROIR
Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year round sunshine.

TASTING NOTES
COLOUR: salmon-pink with cherry highlights.
NOSE: crisp red fruits like strawberry or fresh redcurrant.
MOUTH: well-balanced between vivacity and the fruity character.

PACKAGING
• Half bottle 0.375 L
• Bottle 0.75 L
• Bag in Box 5 L
• Bag in Box 10 L

R E D

GRAPE VARIETIES
50% Grenache
20% Syrah
15% Cinsault
15% Carignan

WINE MAKING PROCESS
Crushing and destalking. Vinification per parcel and per grape variety. Remontage” (pumping over) and “delestage” (racking) with “pigeage” (treading with help of the treading robot). Control of the temperatures thanks to the “hydro-thermiques” flags set in each tank.

TERROIR
Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year round sunshine.

TASTING NOTES
COLOUR: Deep ruby red colour with purple glints.
NOSE: intense and complex dominated by notes of redcurrant, soft spices, ripe red fruit and grilled flavours.
MOUTH: ropy wine, liquorice, soft spices like white pepper.

PACKAGING
• Half bottle 0.375 L
• Bottle 0.75 L
• Magnum 1.5 L

R E D “PAPILLON”

GRAPE VARIETIES
50 % Grenache
30 % Syrah
20 % Cinsault

WINE MAKING PROCESS
Crushing and destalking. Vinification per parcel and per grape variety. Remontage” (pumping over) and “delestage” (racking) with “pigeage” (treading with help of the treading robot). Shortest fermentation (7-10 days) to obtain more fruit, lightness and mellow tannins.

TERROIR
Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year round sunshine.

TASTING NOTES
COLOUR: Deep ruby red colour with purple reflections.
NOSE: liquorice and red fruits (raspberry and cherry).
MOUTH: unctuous, well-rounded tannins, slight spicy hints on the finish which gives character to this wine.

PACKAGING
• Bottle 0.75 L
• Bag in Box 5 L
• Bag in Box 10 L



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CÔTES DU RHÔNE VILLAGES
ST GERVAIS & CHUSCLAN
WHITE - ROSÉ - RED

“SYRIUS”
“CORDELIA”

Syrius is the shiniest star of our constellation (after the sun). We have naturally chosen this name to represent our Côtes du Rhône Villages Saint Gervais. Syrius is also the closest star from Earth, just like our Terroir called “Les Célettes” is closed to the Domaine.

 **greediness**



“SYRIUS” & “CORDELIA” WHITE-ROSÉ-RED
CÔTES DU RHÔNE VILLAGES



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DOMAINE CLAVEL

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CÔTES DU RHÔNE VILLAGES "SYRIUS" ST GERVAIS & CHUSCLAN "CORDELIA"

 **greediness**

W H I T E ST GERVAIS - SYRIUS

GRAPE VARIETIES

50 % Viognier
50% Roussanne

WINE MAKING PROCESS

Wine making methods of cold pre-fermentation (10°-12° C) to extract the maximum of aromas. Then, maceration and primary fermentation at low temperature (16°-18° C).

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain wines with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

TASTING NOTES

COLOUR: clear yellow with white golden highlights.

NOSE: very expressive dominated by flavours of apricot, white fruits, dried fruits and pineapple.

MOUTH: volume and freshness, fruity-character on the finish.

PACKAGING

• Bottle 0.75 L

R O S É ST GERVAIS - SYRIUS

GRAPE VARIETIES

90% Grenache
10 % Syrah

WINE MAKING PROCESS

This Bled rosé is made after a 12 -24 H cold pré-fermentation maceration depending on the grape varieties. Fermentation up to 3 weeks at 16°C.

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain wines with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

TASTING NOTES

COLOUR: beautiful salmon colour with purple reflections.

NOSE: jammy hints of raspberry. The fruit is elegant.

MOUTH: well-balanced, perfumed and greedy. This wine is very smooth and displays finesse and elegance.

PACKAGING

• Bottle 0.75 L

R E D ST GERVAIS - SYRIUS

GRAPE VARIETIES

50% Grenache
50% Syrah

WINE MAKING PROCESS

Crushing and destalking. Vinification per parcel and per grape variety. Remontage" (pumping over) and "delestage" (racking) with "pigeage" (treading with help of the treading robot). Control of the temperatures thanks to the "hydro-thermiques" flags set in each tank.

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain coloured wines, with tannins and powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

TASTING NOTES

COLOUR: Deep ruby red colour with purple glints.

NOSE: evolved on stewed red fruits. Flavours of cocoa, caramel and spices.

MOUTH: good volume and fat attack. Finesse and long finish on liquorice and spicy notes.

PACKAGING

• Half bottle 0.375 L
• Bottle 0.75 L
• Magnum 1.5 L

R E D CHUSCLAN - CORDELIA

GRAPE VARIETIES

40 % Grenache
40 % Syrah
20 % Carignan

WINE MAKING PROCESS

Crushing and destalking. Vinification per parcel and per grape variety. Remontage" (pumping over) and "delestage" (racking) with "pigeage" (treading with help of the treading robot). Control of the temperatures thanks to the "hydro-thermiques" flags set in each tank.

TERROIR

Along the right side of the Rhône river, the appellation of Chusclan possesses rocky hilltops and a clay/sandstone bottom. It features a microclimate that is much drier than Saint Gervais thus producing powerful and structured wines.

TASTING NOTES

COLOUR: very deep with purple highlights.

NOSE: intense and complex dominated by fruity aromas like blackberry or black cherries.

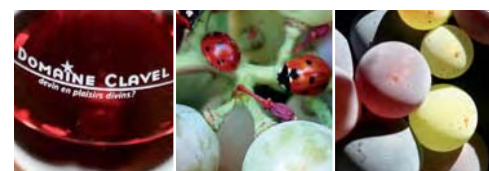
MOUTH: soft, very aromatic and well balanced thanks to the well-rounded tannins.

PACKAGING

• Bottle 0.75 L
• Magnum 1.5 L



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CÔTES DU RHÔNE VILLAGES
ST GERVAIS WHITE-RED

LE DOMAINE
CLAVEL

Both "LE domaine" in white and red are, with no doubt, the most representative wines of the Domaine. From the appellation Côtes du Rhône Villages Saint Gervais, those wines are matured in two or three Burgundian oak barrels. The result offers complex reserves with mellow tannins.

gastronomy



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CÔTES DU RHÔNE VILLAGES ST GERVAIS LE DOMAINE CLAVEL

★
gastronomy

W H I T E

GRAPE VARIETIES

50 % Viognier
50% Roussanne

WINE MAKING PROCESS

Destemmed and pressed in an inert setting. The juice is then settled for a period of 48 hours at low temperature before to be pumped off into oak barrels for fermentation. After primary fermentation the aging process begins where the wine is left on its lees and mixed around when needed.

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain wines with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

It is important to underline the presence of the Mistral (“master” in provencal language): wind sometimes violent but needful and benefic for the development of the vines. Because of the Mistral, we have chosen to not trellise our vines.

TASTING NOTES

COLOUR: Bright golden colour with a slight green reflection.

NOSE: Candied fruit (baked apple) and soft spices (cinnamon and saffron).

MOUTH: Well balanced, generous and fleshy attack. Long finish dominated by fruity flavours and notes of butter and honey.

PACKAGING

• Bottle 0.75 L

R E D

GRAPE VARIETIES

25% Syrah
45% Grenache
25% Carignan
5% Cinsault

WINES MAKING PROCESS

“LE” is fermented traditionally using techniques as pigeage (punching-down) and delestage (pumping over). The blend of the wines is done after ageing of the Syrah and Carignan in oak barrels.

TERROIR: LES CÉLETTES

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It is important to underline the presence of the Mistral (“master” in provencal language): wind sometimes violent but needful and benefic for the development of the vines. Because of the Mistral, we have chosen to not trellise our vines.

TASTING NOTES

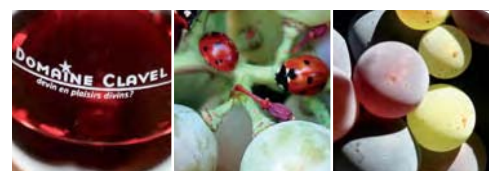
COLOUR: very deep with purple highlights.

NOSE: dominated by stewed red fruits. Notes of cocoa and spices.

MOUTH: finesse and softness of the ripe red fruits. Well-rounded tannins. Persistence of the fruits on the finish.

PACKAGING

• Bottle 0.75 L



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CÔTES DU RHÔNE VILLAGES ST GERVAIS - R E D - **les 100%**

Three special reserves for three different people. Denis, Françoise and Claire want to plunge you into their work through those three exceptional wines. Grenache, Syrah, and Carignan: the choice is yours!

exception 



LES 100% RED

CÔTES DU RHÔNE VILLAGES



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CÔTES DU RHÔNE VILLAGES ST GERVAIS **les 100%** **exception**



GRAPE VARIETY
100 % Carignan

WINE MAKING PROCESS

For these old parcels, we do a vinification which includes Pigeage (treading), delestage (pumping over) and control of the temperatures. But it benefit of a longer vatting (about 3 weeks depending of the vintage). After devatting, we fill in the barrels with the free run wine and the fine lees which accompany it. Then, the vines are barrel matured during about 18 months with regular mixed around.

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain wines with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

Oldest vines of the domaine (80-100 years old), harvested by hand, low yield (30 hectoliters per hectare) and handed selection of the grapes.

TASTING NOTES

COLOUR: deep ruby red colour with purple glints.

NOSE: very original dominated by stewed dark fruits like blackberry. Notes of chocolate and chili pepper.

MOUTH: straight and lively. Long finish on fruits and spices flavours.

PACKAGING

- Bottle 0.75 L



GRAPE VARIETY
100 % Syrah

WINE MAKING PROCESS

For these old parcels, we do a vinification which includes Pigeage (treading), delestage (pumping over) and control of the temperatures. But it benefit of a longer vatting (about 3 weeks depending of the vintage). After devatting, we fill in the barrels with the free run wine and the fine lees which accompany it. Then, the vines are barrel matured during about 18 months with regular mixed around.

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain wines with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

Oldest vines of the domaine (80-100 years old), harvested by hand, low yield (30 hectoliters per hectare) and handed selection of the grapes.

TASTING NOTES

COLOUR: deep ruby red colour with purple reflections.

NOSE: very intense dominated by morello-cherry, small red fruits (wild strawberry, redcurrant) and roasted flavours.

MOUTH: freshness and finesse. Long well-balanced finish on fruits and spices.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L



GRAPE VARIETY
100 % Grenache

WINE MAKING PROCESS

For these old parcels, we do a vinification which includes Pigeage (treading), delestage (pumping over) and control of the temperatures. But it benefit of a longer vatting (about 3 weeks depending of the vintage). After devatting, we fill in the barrels with the free run wine and the fine lees which accompany it. Then, the vines are barrel matured during about 18 months with regular mixed around.

TERROIR: LES CÉLETTES

Vines are planted on red clay sandstone slopes which permit to obtain wines with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. Les Cellettes produce wines that have a very unique style and character.

Oldest vines of the domaine (80-100 years old), harvested by hand, low yield (30 hectoliters per hectare) and handed selection of the grapes.

TASTING NOTES

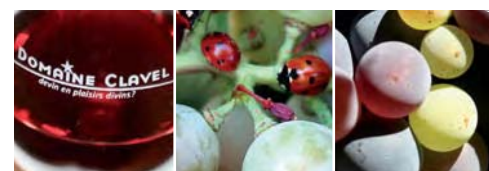
COLOUR: deep ruby red colour with purple highlights.

NOSE: powerfull dominated by spicy flavours, underbrush aromas, crispy fruits and fig.

MOUTH: those aromas are very present. Well-balanced thanks to the mellow tannins. Long finish on stewed fruits and spices.

PACKAGING

- Bottle 0.75 L



DOMAINE CLAVEL

devin en plaisirs divins?

FULL RANGE



FULL RANGE



berger Côtes du Rhône Villages Saint Gervais Red "Carignan"
reboussie Côtes du Rhône Villages Saint Gervais Red "Syrah"
garrigue Côtes du Rhône Villages Saint Gervais Red "Grenache"



LE DOMAINE
CLAVEL

Côtes du Rhône Villages Saint Gervais White
Côtes du Rhône Villages Saint Gervais Red



"SYRIUS"

Côtes du Rhône Villages Saint Gervais White
Côtes du Rhône Villages Saint Gervais Rosé
Côtes du Rhône Villages Saint Gervais Red



"CORDELIA"

Côtes du Rhône Villages Chusclan Red



"Régulus"

Côtes du Rhône Régional White "Viognier"
Côtes du Rhône Régional Rosé
Côtes du Rhône Régional Red
Côtes du Rhône Régional Red "Régulus Papillon"



"Véga"

Vin de Pays d'Oc White "Chardonnay"
Vin de Pays d'Oc Red "Merlot"
Vin de Pays du Gard Rosé
Vin de Pays du Gard Red



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★ AWARDS / CONCOURS



CONCOURS DE MACON

CÔTES DU RHÔNE ROUGE 2008 ▶ **Bronze medal**

FOIRE AUX VINS D'AVIGNON

CÔTES DU RHÔNE VILLAGES

ST GERVAIS ROUGE 2008 ▶ **Bronze medal**

GUIDE HACHETTE DES VINS

CÔTES DU RHÔNE ROSÉ 2008 ▶ **1 star selection Guide 2010**

CÔTES DU RHÔNE

VILLAGES CHUSCLAN ROUGE 2007 ▶ **Nominated Guide 2010**

★ PRESS BOOK

lepoint.fr

LE POINT 2003 - 31 JANVIER 2003 - N° 1585 - P126 RUBRIQUE LOISIRS/VINS - PAR OLIVIER BOMPAS

Portrait: "FRANÇOISE ET DENIS CLAVEL AVEC LEUR FILLE CLAIRE"

"Ma philosophie: EXTRAIRE LE MEILLEUR ET LE MAXIMUM DU RAISIN, EN LUI CONSERVANT TOUTE SON AUTHENTICITÉ. EN FAIT, UN VIN QUI EST BON SANS VOIR LE BOIS EST UN VIN BIEN NÉ, UNE CUVÉE EN FÛT EST UN VIN BIEN ÉLEVÉ"

Sélection: CÔTES DU RHÔNE VILLAGES ST GERVAIS ROUGE 2000

Decanter

DECANTER 2005

Sélection: CÔTES DU RHÔNE VILLAGES ST GERVAIS 2003

"DEEP, RICH NOSE, BLACK CHERRY. RIPE AND GOOD CONCENTRATION. PURE FRUIT AND GOOD BALANCE. RICH, EXCELLENT. GOOD ACIDITY. BLACK FRUITS, BLACK CHERRY. UP TO 2 YEARS" **Mean Score 16**



★
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devin en plaisirs divins?



VINS & TERROIRS AUTHENTIQUES 2008

N° 58 GUIDE D'ACHAT

- ▶ SÉLECTION DU SYRIUS ROUGE 2004 - 15/20
- ▶ SÉLECTION DU BERGER 2004 - 17/20



LA REVUE DU VIN DE FRANCE NOV 2008

N°526 - DOSSIER GRANDS VINS DU RHÔNE SUD

ST GERVAIS

Sur la route de l'ardèche, ce village du Gard est trop petit et trop peu mis en valeur du fait de la rareté des metteurs en marché: une coopérative et trois producteurs. Ce secteur chaud donne des vins puissants aux notes confites. Les grenaches noirs et les carignans tardifs s'y distinguent.

DOMAINE CLAVEL À SAINT-GERVAIS

Les oubliés du Gard.

Chez l'un des trois principaux producteurs de ce village viticole oublié du Gard. Les Clavel possèdent la principale cave particulière (8c hectares) de la petite appellation St Gervais.

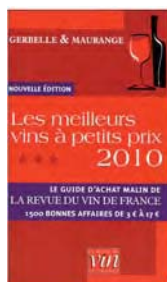
Un terroir chaud, à note d'alcool et d'épices marquées. Inventeur dans l'âme on (on lui doit un brevet pour un pigeur à cuve). Denis Clavel a conçu et construit la cave. Son épouse Françoise vinifie. Sur ses traces sa fille Claire se prend au jeu. Elles ont récemment relooké les étiquettes et sorti des étiquettes par cépage dont un joli Carignan 2004 (15/20 13,50€) à la force subtile, aux tanins fondus et sans chaleur.



Domaine Clavel à Saint-Gervais

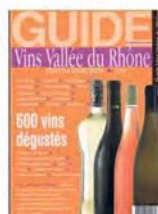
Les oubliés du Gard

Rive droite, au bord de la Cèze, chez l'un des trois principaux producteurs de ce village viticole oublié du Gard. Les Clavel possèdent la principale cave particulière (80 hectares) de la petite appellation Saint-Gervais. Un terroir chaud, aux notes d'alcool et d'épices marquées. Inventeur dans l'âme (on lui doit un brevet pour un pigeur à cuve). Denis Clavel a conçu et construit la cave. Son épouse Françoise vinifie. Sur ses traces, sa fille Claire s'est prise au jeu. Elles ont récemment relooké les étiquettes et sorti des cuvées par cépage dont un joli carignan 2004 (15/20 -13,50€) à la force subtile, aux tanins fondus et sans chaleur.



LES MEILLEURS VINS À PETITS PRIX 2010

- ▶ CORDÉLIA - CÔTES DU RHÔNE VILLAGES CHUSCLAN ROUGE 2007 - 14/20
- ▶ SYRIUS - CÔTES DU RHÔNE VILLAGES ST GERVAIS BLANC 2007 - 13,5/20



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