

DOMAINE CLAVEL

devin en plaisirs divins?

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.

gastro**nomy**★



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CÔTES DU RHÔNE VILLAGES ST GERVAIS LE DOMAINE CLAVEL

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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.

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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

