

DOMAINE CLAVEL

devin en plaisirs divins?

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



DOMAINE CLAVEL
SAINT GERVAIS - VALLÉE DU RHÔNE
rue du Pigeonnier - 30200 Saint Gervais - France
T +33 (0)4 66 82 78 90 - F +33 (0)4 66 82 74 30
domaineclavel.com





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 tanins.

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

