

DOMAINE CLAVEL

devin en plaisirs divins?

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

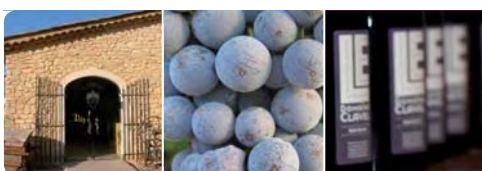
“SYRIUS”
“CORDELIA”

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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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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