



*Aim for the moon, even if you miss,
you'll land among the stars... .*



DOMAINE
CLAVEL
RIVE DROITE DU RHÔNE



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Situation



Rue du pigeonnier
30200 Saint-Gervais-France
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domaineclavel.com

Our History

SAINT-GERVAIS

Typical little village of South of France, takes part of the twenty-one denominations Côtes du Rhône Villages of the Rhône Valley vineyard.

At the entrance of the Cèze Valley, and thanks to the Mistral and the Cévennes influence, the terroir brings freshness to the wines.

A FAMILY HISTORY OF FATHER TO DAUGHTER

Descendant of a family that works the vineyard since 1640, Claire Clavel Woman Winemaker strives every day to continue the story of several generations.

Supported by her father Denis and by her team of men and women who are the wealth of the business, Claire leads the 80 hectares always looking for more character, authenticity and conviviality.



- . The Family passion
- . The Know-how legacy
- . Authenticity, friendliness



At the Vineyard

OUR VINEYARD

It covers 5 municipalities : St Gervais, St Michel d'Euzet, Carsan, Bagnols sur Cèze and St Nazaire and over a hundred parcels.

This diversity is a major asset because it allows working on different terroirs and obtain different wine characters.

The Vineyard is located mostly on the commune of St Gervais, with well-exposed south slopes, composed of sand, clay and limestone soils along a cool and windy plateau.

SUSTAINABLE VITICULTURE

Engaged in sustainable viticulture, the Domaine Clavel works the vines respecting environment. The biological diversity maintain of the vine ecosystem is a daily challenge.

Each intervention is thought to limit its impact. Accurate knowledge of the land, careful observation of the weather and constant reflection are the keys for the viticulture of tomorrow. In line with this philosophy the Domaine Clavel joined Terra Vitis in 2010 and High Environmental Value (HVE 3) Certified in 2019 to ensure its clients transparency, traceability and quality.



Love the Earth like
The Moon Loves it...



femmes
vignes
rhône

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FROM GRAPE TO WINE

During the harvest, the grapes are carefully selected to be picked at optimum ripeness. Using traditional process with temperature control, maceration before fermentation, crushing and destalking, each grape variety is fermented in separate tanks.

THE BLENDING

Blending is the last step of the wine production. This final touch must be consistent with the previous stages, from harvesting grapes at perfect ripeness until winemaking. By mixing the different wines vinified by grape variety, by terroir, by land ... we elaborate the best wine possible for our pleasure, and yours !

INFLUENCE OF THE MOON

The moon exerts an influence on the vine, but also on the different stages of wine production. Indeed, wine is a "living" product that continues to evolve over time.... It is therefore important to take into account the lunar influences from the vine to the bottle

At the Cellar



During the tasting, a successful blend reveals the winemaker's style !



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WHAT IS « HVE3 » ?

The HVE label is an environmental certification awarded to farms that comply with a certain level of environmental practices. The HVE label is a label awarded to winegrowers and farmers who have achieved the highest level of environmental certification, level 3. The HVE 3 label determines obligations in terms of results.



WHAT IS « TERRA VITIS » ?

Terra Vitis is an environmental certification found in all French wine regions. Protecting natural resources is one of the major issues, but it is not the only one. The health of the chief operating officer, his employees, his neighbors and consumers are equally important to Terra Vitis.



WHAT IS « VIGNERONS INDÉPENDANT » ?

The Independent Winemaker alone represents the entire wine industry. This man, who can be found at all stages of the vineyard and wine, has a very complete profession and applies in every way the charter of the independent winemaker.



WHAT IS « FEMME VIGNE RHÔNE » ?

The Rhône Vignes Women are all wine professionals from the Rhône Valley and hold various positions in the sector. They are winegrowers, traders, winemakers but also sommeliers, sales and marketing managers, in charge of communication or wine tourism...

WHAT IS « VIGNOBLE ET DÉCOUVERTE » ?

Created in 2009, the Vignobles & Découvertes label is awarded for a period of 3 years by Atout France to a tourist and wine-growing destination offering a wide range of complementary tourist products (accommodation, catering, cellar visit and wine tasting, etc.) and allowing the customer to facilitate the organization of his stay and to orient him on qualified services.



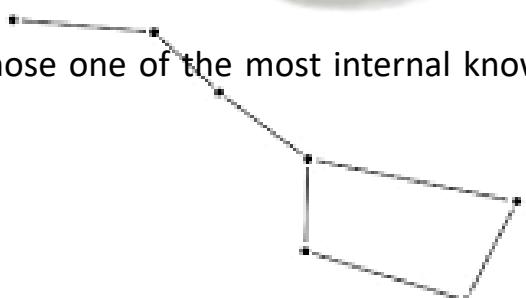
RÉGULUS

It is the brightest star in the constellation Leo, and one of the brightest in the night sky. It is a triple star system, about 77.5 light-years away from Earth.



CORDÉLIA

Cordelia is one of Uranus natural satellites whose one of the most internal known orbits.

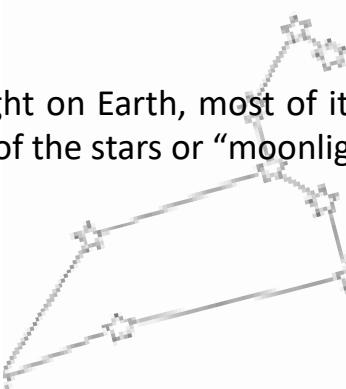


SYRIUS

Sirius is the main star in the constellation Canis Major. Seen from Earth, Sirius is the brightest star in the sky after the Sun. It is part of the category of white stars.

CLAIR DE LUNE

Moonlight is the ambient light perceived at night on Earth, most of it coming from its natural satellite, the Moon, and a small part of the stars or "moonlight".



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Our range

RÉGULUS
PLAISURE WINES
Côtes du Rhône White
Côtes du Rhône Rosé
Côtes du Rhône Red



CORDÉLIA & SYRIUS
AUTHENTIC WINES

Côtes du Rhône Villages Chusclan Red
Côtes du Rhône Villages St Gervais White
Côtes du Rhône Villages St Gervais Red

CLAIR DE LUNE,
GASTRONOMY WINES

Côtes du Rhône Villages St Gervais White
Côtes du Rhône Villages St Gervais Red



CÔTES DU RHÔNE WHITE

GRAPE VARIETIES

60 % Viognier
20 % Grenache
20 % Marsanne

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

This wine has a lovely pale-yellow color with golden tints. His nose, very expressive, reveals exotic and white fruits notes, pear, peach. The smooth mouth, has a good vivacity, subtle lemony fruits and a nice freshness.

WINE & FOOD PAIRING

Ideal for aperitif or with exotic and spicy dishes (curry, saffron) or sweet and savoury dishes made from fish.

PACKAGING

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

Pleasure Wine





Régulus

CÔTES DU RHÔNE ROSÉ

GRAPE VARIETIES

80 % Grenache

10 % Syrah

10% Cinsault

WINE MAKING PROCESS

This Bled rosé is made after a 12 -24H cold pre-fermentation.

Maceration depending on the grape varieties. Fermentation up to 1 week at 14°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

This wine presents a beautiful pale pink color with salmon highlights. The intense nose is marked by notes of Citrus, English candy and white fruit. The palate is round and fresh, and the long finish gives the wine a crispy texture with notes of white peach and lemon.

WINE & FOOD PAIRING

Best served cold with summer dishes such as pasta salads, cold starters, charcuterie and grilled meat.

PACKAGING

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

Pleasure Wine



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CÔTES DU RHÔNE RED

GRAPE VARIETIES

60 % Grenache
30 % Syrah
10 % Marselan

WINE MAKING PROCESS

Crushing and destemmed. 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 "hydrothermiques" 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

Beautiful carmine red color, bright and deep. His nose, powerful and delightful, expresses notes of fresh red fruits wrapped with a nice touch of cocoa. The palate is soft and round, with a nice aromas of fresh fruit. Long finish on silky tannins.

WINE & FOOD PAIRING

This light and fruity red wine goes well with starters or first course like dried tomatoes pie or grilled meat.

CONDITIONNEMENT

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

Pleasure Wine





Cordélia

CDR VILLAGE CHUSCLAN RED

GRAPE VARIETIES

70 % Grenache

20 % Syrah

10 % Carignan

WINE MAKING PROCESS

Crushing and destemmed. Vinification per plot and per grape variety. "Remontage" (pumping over the must) 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 this producing powerful and structured wines.

TASTING

This wine is dressed in a beautiful cherry red color with intense and bright hints. The nose gives off a powerful and elegant aromatic bouquet of ripe fruit aromas (black cherry and raspberry), garrigue and spices, accompanied by a subtle mineral touch. The palate is perfectly balanced, delicate, concentrated and crispy, the fruit coated by beautiful silky tannins. The finish is long, extending over liquorice and spicy notes.

WINE & FOOD PAIRING

This wine will go well with a duck confit as well as with more original dishes such as chili con carne or moussaka.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L

Authentic Wine



femmes
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CDR VILLAGES ST GERVAIS WHITE

GRAPE VARIETIES

30 % Viognier
70 % Roussanne

WINE MAKING PROCESS

Gentle pressing and extraction of only $\frac{3}{4}$ of the juice. 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). Filtration and reincorporation of fines lees.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine 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

Clear and bright, this wine has a pretty pale golden yellow color with bright hints. The nose, elegant with a nice complexity, exudes scents of citrus, apricot and hawthorn. The mouth is full and rich. The balance between freshness and volume is perfect, that gives this wine a long aftertaste.

WINE & FOOD PAIRING

This wine will be ideal with olive and ham cake or with also a main course such as saffron risotto, stuffed potatoes or with fish and seafood.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L

Authentic Wine



CDR VILLAGES ST GERVAIS RED

GRAPE VARIETIES

70 % Grenache

30 % Syrah

WINE MAKING PROCESS

Crushing and destemmed. 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 are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine 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

Beautiful carmine red color with bright hints. The nose is expressive with empyreumatic flavors (camphor), candied fruit and sweet spices. The palate is round and concentrated, wrapped in silky. Nice length...

WINE & FOOD PAIRING

This wine will be ideal as an accompaniment to a main course made from game (wild boar), lamb or rabbit (with olives).

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Authentic Wine





Clair de Lune

CDR VILLAGES ST GERVAIS WHITE

GRAPE VARIETIES

30 % Viognier

70 % 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

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine 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.

TASTING

This wine has a lovely golden color with verbena glints. The nose reveals all its complexity after ventilation, first you will find lily petal notes, then stewed fruit, apricot and syrup fruit, and at the end a mineral note. It's a powerful and well-balanced wine, with aromas of peach and pear, and a good length.

WINE & FOOD PAIRING

This complex wine goes well with exotic dishes (roasted pork confit with lemon) but also with scallops, foie gras or rabbit.

PACKAGING

• Bottle 0.75 L

Gastronomy Wine



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Clair de Lune

CDR VILLAGE ST GERVAIS RED

GRAPE VARIETIES

Grenache
Syrah
Carignan

WINES MAKING PROCESS

Fermented traditionally using techniques as *pigeage* (punching-down) and *delestage* (pumping over). The blend of the wines is done after ageing in oak casks.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine 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.

TASTING

Beautiful garnet red dress. The nose, intense and powerful, exhale black fruits, spices, fresh leather. The mouth is round, concentrated with a very nice volume. The structure is well balanced. The finish is long with liquorice notes.

WINE & FOOD PAIRING

To drink during the meal, this wine goes well with meat of any sort (duck filet, roast beef, rabbit stew with olives) or spicy dishes (Tex Mex pork ribs, Moroccan pigeon).

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Gastronomy Wine



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