

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



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



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



On a visé la Lune

VIN DE FRANCE — WITHOUT ADDED SULPHUR

GRAPE VARIETY

Syrah

VINIFICATION

Crushing and destemming. Vinification by grape variety and plot. Short fermentation at low temperature. Beautiful Syrahs vinified without sulphur!

SOIL

Clay-limestone and stony slopes surrounding the village of St Gervais. South-facing vineyards enjoying a Mediterranean climate (hot, dry summers, mild winters, high levels of sunshine).

TASTING

This wine has an intense ruby colour with purple highlights. The nose reveals aromas of black cherry, menthol and sweet spices, enveloped in a hint of toast. The palate is round and silky, finishing with velvety tannins. Very nice length with notes of jammy fruit and pepper.

FOOD PAIRING

Light, fresh and fruity, this wine is perfect for sharing with friends. It pairs well with grilled meats, but can also be enjoyed as an aperitif or with starters such as cold meats and cheeses.

PACKAGING

- Bottle 0.75 L



Friendly Wine



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