



Cuvée Clémence

AOC Coteaux varois en Provence, Provence, France

PRESENTATION

The wine is coloured a dense, crimson red. The nose is very pronounced and fruity (red and black fruit). The palate is structured with fine tannins and reveals notes of cedar wood, spices and a touch of cocoa on the finish.

THE VINTAGE

2014

TERROIR

Soil: Clay-limestone on southeast-facing slopes.

WINEMAKING

Produced through a long maceration, the juices undergo one month's fermentation and are attended to each day.

VARIETALS

Syrah 70%, Cabernet sauvignon 20%, Grenache noir 10%

13% % VOL.

TECHNICAL DATA

Yield: 40 hl/ha hL/ha

FOOD PAIRINGS

Due to its complexity on the palate, this wine can be paired with red meats or stews.

