



# Provence, Château Clarettes, Thérapie, AOP Côtesde-Provence, Blanc

AOP Côtes-de-Provence.

Château Clarettes is a long-standing anchor on the Arcs-sur-Argens terroir and has reborn from its ashes like Phoenix in recent years. It's undergoing a complete renovation — with even more improvements to come — made possible by the will of wine enthusiasts Seligsons from Finland, who took over this vineyard in 2012. This historic estate is taking a page from nearby Bandol, utilizing a high proportion of Mourvèdre in its rosés.

#### **PRESENTATION**

When you swing by the Seligsons' winery, get ready for some grape therapy, literally! It's like a spa day, but with vineyards for views and oak trees for company. So, sip back, relax, and let the tranquility seep in - it's the kind of therapy where the only thing you're pouring out is another glass of their calming concoction!

#### **TERROIR**

Clay-limestone with few stones

#### **HARVEST**

Gathered at the first light of dawn, the grapes are then destemmed and gently crushed in chilly conditions to ward off oxidation.

### WINEMAKING

This is followed by a pre-fermentation settling. Next, both the

free-flowing and pressed juices are moved to stainless steel vessels, initiating the fermentation. Stabling before fermentation. Temperatures are controlled throughout the winemaking process to preserve aromatic freshness.

# VARIETALS

Clairette 80%, Rolle 20%

# 12,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

# SERVING

T° of service: 8°C / 46°F.

# AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

Nose: Fresh and fruity, with citrus aromas such as citrus, lemon and a hint of white fruits such as

Palate: Lively, fresh attack. Citrus aromas with minerality on the finish, underlined by aromas of white fruits.

#### **FOOD PAIRINGS**

Serve chilled as an aperitif or with a seafood platter.





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