



# Provence

BRUNOLAFON  
wine selection

## Provence , Château Clarettes, Thérapie, AOP Côtes-de-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!

### IN THE VINEYARD

Say adios to weed-killer! Château Clarettes has gone old school, embracing the wonders of Mother Nature's agriculture. In a move that's green in more ways than one, the estate has recruited a fluffy fleet of 'garden sheep'. These woolly eco-warriors get busy in late winter, munching away on pesky weeds and, bonus – they're walking, baa-ing fertilizer factories! It's part lawn-mowing, part soil-enriching, and 100% eco-chic.

### WINEMAKING

Gathered at the first light of dawn, the grapes are then destemmed and gently crushed in chilly conditions to ward off oxidation. 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. Here, temperatures are meticulously managed all through the winemaking journey, ensuring the preservation of a delightful, 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

### TASTING

Dive into a sumptuous mix of Clairette and Rolle in this dry delight, dripping with honeyed yellow fruits, zesty ripe citrus, and a splash of tropical fruits and succulent apples. It's a dance of zippy acidity and lush texture, creating a beautifully woven wine that leaves your palate with a vivid, lingering aftertaste. Ready to uncork and enjoy, it's a taste adventure waiting to happen!

### FOOD PAIRINGS

Aperitif, Cheese, Sea food, Shellfish, Fish, White meat, Poultry



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

