



Château Clarettes, Thérapie, AOP Côtes-de-Provence, Rosé

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

Stony sandy clay

WINEMAKING

Direct pressing and cold storage

VARIETALS

Mourvèdre 60%, Cinsault 40%

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

Nose: Complex, combining delicate floral aromas with the freshness of citrus fruits such as

Palate: Lively, fresh attack, slightly lemony with notes of red fruit. Saline finish.

FOOD PAIRINGS

Perfect with barbecued red meat or poultry in sauce.







