



Provence

BRUNOLAFON
wine selection

Château Clarettes, Grande Cuvée, 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

The Seligsons are like vine whisperers, giving the soil some serious TLC and guarding the plants like they're precious gems. Their master plan? To whip up some top-notch, perfectly poised wines. They sneak out to harvest the grapes at the ungodly hours of 4 to 9 am – because, apparently, grapes are like vampires, they don't like too much sun. This early-bird strategy helps keep the grape juice from getting all huffy and oxidized, resulting in the Château's namesake cuvée that's worth setting an alarm for!

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

Selection by plot. Direct pressing and cold storage.
All take place in stainless steel vat.

VARIETALS

Mourvèdre 50%, Cinsault 45%, Syrah 5%

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: The first nose, discreet and delicate, reveals its power and complexity with aeration. Aromatically, floral notes such as rose. There are also menthol and gourmand touches of caramel.
Palate: The attack is powerful, structured and lively.
Complexity and spicy aromas are characteristic of this cuvée.

FOOD PAIRINGS

Serve as an aperitif or as part of a meal with spicy Asian soup, salmon gravlax or garlic and herb cheese.



Bruno Lafon Selection

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