



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

