



# Provence, Château Clarettes, Grande Cuvée, 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**

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!

#### **TERROIR**

Clay-limestone with few stones

#### WINEMAKING

Fermentation in stainless steel.

The blend has finished its fermentation in barrels, 1/3 of which are new.

### **AGEING**

Aged on lees for 10 months.

#### VARIETALS

Rolle 60%, Clairette 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: 12°C/54°F

## AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

Nose: Complex, combining spicy aromas, yellow fruit aromas and toasty notes. Palate: Lively attack, good acidity. Interesting minerality on the finish. The accompanied by toasty, apricot aromas.

#### **FOOD PAIRINGS**

As an aperitif with tapenade, or as part of a meal with avocado and shrimp salad or chicken curry.



