





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

TASTING

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.



Bruno Lafon Selection

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