

CLOS CLEMENTINE

Rosé 2008

Cotes de Provence



VIA
PACIFICA
SELECTIONS

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www.viapacifica.com

Winery Principals Thomas Capdeville, Steve Veytia,
Pierre Arosteguy

Winemaker Thomas Capdeville

Wine Specifications

Alcohol	12.0%
T/A	.33 g/100ml
pH	3.30
Residual Sugar	0.16 g/100ml
Brix at Harvest	16
Cellaring	Up to 3 years

Vineyards

Location

Cotes de Provence, France

Soils

Clay calcific

Vines

Conventional vineyard practices

Vintage

2008 was a typically dry year for the Provence grapes while other areas of France suffered. A very dry Summer and mild September allowed for the grapes to mature and full crops were abundant.

Vinification

French traditional rosé method in stainless steel tanks regulated at 18°C in order to maintain the aromas through the 25 day ageing process.

Winemaker's Notes

Overall Impression

A dry rosé that dances along the palate

Aromas

Soft cherry, wild flowers, zesty citrus

Palate

Creamy wild flower with an exciting freshness followed by a smooth lingering finish.

Serving Suggestions

Afternoon drinking by the pool, as an aperitif, salad, fish, shell fish, poultry and with mild cheeses like a good chèvre.

SRP US\$20

CLOS
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From one of the finest and oldest wine regions in the world, Cotes de Provence, this designated AOC rosé wine is rooted in traditions that have been carried from generation to generation. Clos Clementine is made by the delicate process of extracting the best part of the fruit to maintain a balance between clarity, color and vibrant aromas.