

Clos Clémentine

Rosé 2009

Côtes de Provence, France



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SELECTIONS

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Winery Principals Thomas Capdeville, Steve Veytia,
Pierre Arosteguy

Winemaking Director Thomas Capdeville

Wine Specifications

Blend	Grenache 30%, Cinsault 30%, Tibouren 30%, Syrah 10%
Alcohol	13.5%
T/A	0.33 g/100ml
pH	3.30
Residual Sugar	0.16 g/100ml
Brix at Harvest	16°

Vineyards

Location

Côtes de Provence, France

Soils

Clay calcific

Vines

Conventional vineyard practices

Vintage

There has been lots of rain during the winter 2008–2009, which continued into the spring, bringing good quality with a level of maturity. Rosés resulted in a be on the delicacy, a pale color and a good balanced acidity level. Overall, the vintage was declared to be fabulous.

Vinification

French traditional rosé method in stainless steel curvé regulated at 18°C in order to maintain its aroma through the ageing process, which is 25 days.

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

