

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860



A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETY

100 % Mauzac



GROWING

Hand picked harvest. Reasoned fight, vine yield between 50 and 60hl/ha.



CLIMATE AREA

The Atlantic and Mediterranean influences bring moisture in spring and hot weather during summer and autumn. The vines grow on the right side of the Tarn river, on sandy and gravelly alluvial terraces.



WINEMAKING PROCESS

Soft pressing. The first fermentation occurs in stainless steel tanks. As soon as the sugar concentration drops to 35 g/L, the fermentation is stopped. Then the wine is bottled, the residual sugars ferment and produce carbon dioxide in the sealed bottles. Following a minimum of 3 months of maturation contact with yeast is the pouring off phase.



WINE STORAGE

Best drunk within 2 years.



ANALYTICAL CHARACTERISTICS

Alcohol content : 10.5%

Sugar : 12 to 15 g



WINE TASTING

Beautiful and brilliant green-gold colour. This sparkling wine has a fine mousse, elegant flavours of green apple and citrus. It shows a refreshing style and a clean crisp finish.



FOOD MATCHES

Aperitifs and fruit desserts.



SERVING TEMPERATURE

8 °C



PACKAGING

Champenoise style bottle with natural cork.



150 cl

75 cl



75 cl

6 lying bottles

Palett : 5 layers of 10 boxes



MAGNUM - 150 cl

6 lying bottles

Palett : 5 layers of 8 boxes

