

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860



A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETIES

50 % Muscadelle – 40 % Mauzac
10% Loin de l'œil



GROWING

Reasoned fight and vine yield between 50 and 60 hl per hectare.



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

Pressing with juices selection. Cold-settling and stabilisation (5°C). Alcoholic fermentation between 15° and 18°C. Clarification by racking and fining. Ageing on fine lees. Membrane filtration process and bottling.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12 %



WINE TASTING

White gold colour. Very fruity and flowery nose, with pear, apple and exotic fruits hints. Lively and intense attack, long finish.



FOOD MATCHES

Fresh seafood set, cooked fish dishes.



WINE STORAGE

Best drunk within 4 years.



SERVING TEMPERATURE

10 °C



PACKAGING

Bordeaux style bottle with natural cork.



75 cl 50 cl 37,5 cl



75 cl

Box of 6 upright bottles
Pallet: 4 layers of 25 boxes



50 cl & 37.5 cl

Box of 12 upright bottles
Pallet: 5 layers of 18 boxes