

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860



A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETIES

60 % Muscadelle – 40% Loin de l'oeil



GROWING

Hand picking harvest in two runs.
Reasoned fight and vine yield
between 45 and 50 hl/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, chalky clay alluvial terraces.



WINEMAKING PROCESS

Soft pressing and debourbage before a fermentation in stainless steel tank between 15° and 18°C. The fermentation is stopped by dropping the temperature down. Membrane filtration process before bottling.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12.5 % Sugar content : > 45 g/l



WINE TASTING

Bright golden yellow colour. Powerful nose with floral aromas (acacia, linden and tea). Well-balanced and fresh mouth keeping a fruity and round end.



FOOD MATCHES

Aperitif, foie gras and apricot pies.



WINE STORAGE

Best drunk within 5 years.



SERVING TEMPERATURE

12 °C



PACKAGING

Bordeaux style bottle with natural cork.



75 cl



75 cl

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