

# CHÂTEAU CLÉMENT TERMES

*L'authenticité du Gaillac depuis 1860*

## Perlé - A.O.P. Gaillac

Appellation d'Origine Protégée



### GRAPES VARIETES

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



### 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.



### WINE MAKING PROCESS

Pressing and juices selection. Debourbage and cold-settling at 5°C. Alcoholic fermentation occurs between 15 and 18°C. Clarification by racking and fining. Ageing at 5°C and bottled very young to retain the tiny bubbles called « pearls ».



### ANALYTICAL CHARACTERISTICS

Alcohol content : 12 %



### WINE TASTING

Bright light gold colour. Delicate and fruity nose, with citrus and exotic fruits hints. The pearl gives it freshness and liveliness while keeping a fruity and round end.



### FOOD MATCHES

Seafood, oysters and grilled fish.



### WINE STORAGE

Best drunk within 2 years.



### SERVING TEMPERATURE

8 °C



### PACKAGING

« Flute » style bottle with natural cork.



75 cl



75 cl

Box of 6 upright

Palett : 4 layers of 25 boxes