

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860

A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPES VARIETIES

60 % Duras – 40 % Syrah



GROWING

Reasoned fight and vine yield between 50 and 55 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, on sandy and gravelly alluvial terraces.



WINE MAKING PROCESS

Bled rosé obtained after short maceration. Alcoholic fermentation in stainless steel tank between 15° and 18°C. Clarification and racking before membrane filtration process.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12 %



WINE TASTING

Bright pink colour. Mix of citrus fruit and redcurrant nose. Fresh and fruity taste.



FOOD MATCHES

Grilled fish and marinated meat.



WINE STORAGE

Best drunk within 2 years.



SERVING TEMPERATURE

8 °C



PACKAGING

Bordeaux style bottle with natural cork.



150 cl 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



MAGNUM - 150 cl

Box of 6 lying bottles
Pallet: 5 layers of 8 boxes