

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860

A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETIES

30% Braucol – 30% Syrah
20% Duras - 20% Merlot



GROWING

Reasoned fight and vine yield
between 45 and 50 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 chalky clay alluvial terraces.



WINEMAKING PROCESS

Fermentation in concrete tank during 12 days with regular pumping over and fermentation at 26° C. Ageing 6 months in stainless steel tank with racking every 2 months. Membrane filtration process.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12.5 %



WINE TASTING

A fine deep red colour. Blackcurrant, raspberry and liquorice nose. On the palate, a combinaison of freshness and roundness.



FOOD MATCHES

Red meat, lamb ribs, breasts of duck and cheese.



WINE STORAGE

Best drunk between 4 to 6 years.



SERVING TEMPERATURE

16 °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