

# CHATEAU CLÉMENT TERMES

*L'authenticité du Gaillac depuis 1860*



## « L'Esprit »

### A.O.P. Gaillac

Appellation d'Origine Protégée



#### GRAPE VARIETY

100 % Braucon



#### GROWING

Reasoned fight, vine yield between 25 and 30 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 chalky-clay alluvial terraces.



#### WINEMAKING

Vatting between 21 and 28 days with regular pumping over. Alcoholic fermentation at 26°C. Malolactic fermentation in stainless steel tank. Ageing 12 months in french oak casks (30% new casks). Membrane filtration process.



#### WINE AGEING

Best drunk between 8 to 10 years.



#### ANALYTICAL CHARACTERISTICS

Alcohol content : 13 %



#### WINE TASTING

Deep and intense red colour. This is Braucon at its very best – bursting with rich ripe blackcurrant flavour and hints of roasted nuts, spice and black pepper. The finish is long and rounded, mellow and creamy.



#### FOOD MATCHES

Game, beef ribs, duck confit.



#### SERVING TEMPERATURE

18 °C



#### PACKAGING

Bordeaux style bottle with natural cork.



150 cl 75 cl



#### 75 cl – WOOD BOX

Box of 6 lying bottles

*Palett* : 7 layers of 10 wood boxes



#### MAGNUM - 150 cl

Box of 6 lying bottles

*Palett* : 5 layers of 8 boxes

Château Clément Termes - SCEV DAVID - Les Fortis 81310 Lisle sur Tarn

Tél. +33 (0)5.63.40.47.80 – Fax. +33 (0)5.63.40.45.08

[www.clement-termes.com](http://www.clement-termes.com) – [contact@clement-termes.com](mailto:contact@clement-termes.com)