

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860



Cuvée « Mémoire » A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETIES

80% Mauzac – 20% Muscadelle



GROWING

Reasoned fight, vine yield between 50 and 60 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 PROCESS

Pressing with selection of best juices. Debourbage. Fermentation occurs in oak casks at 18°C. The ageing is short, about 8 months, on lees at low temperature in order to preserve the freshness and the varietal character of the grape variety. Lees-stirring twice a week. Membrane filtration process and bottling under inert gas.



ANALYTICAL CHARACTERISTICS

Alcohol content : 13%



WINE TASTING

Lovely pale yellow colour with golden shades. A complex and pleasant nose with citrus fruits, vanilla and smoky notes. Intense and rounded midpalate with long finish. A very elegant and unique white wine.



FOOD MATCHES

Grilled chicken, fish in sauce, hard cheese.



WINE AGEING

Best drunk between 4 to 6 years.



SERVING TEMPERATURE

12 °C



PACKAGING

Bordeaux style bottle with natural cork.



150 cl 75 cl



75 cl

6 upright bottles

Palett : 4 layers of 26 boxes



MAGNUM - 150 cl

6 lying bottles

Palett : 5 layers of 8 boxes