

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860



Cuvée « Mémoire »

Doux - A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETIES

40% Muscadelle - 30 % Mauzac
30 % Loin de l'œil



GROWING

Hand-picking harvest on 50 years aged vines with several pickings on each plots. Reasoned fight and vine yield between 20 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 gravelly soil alluvial terraces.



WINEMAKING PROCESS

Selection of the best ripe grapes. Fermentation stopping by dropping the temperature down. Ageing between 6 to 8 months in oak casks. Clarification and filtration before bottling.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12.5 % Sugar content : > 60g/l



WINE TASTING

Intense golden colour. Powerful nutty nose with notes of honey, citrus fruit and dried apricot. Greedy and round palate.



FOOD MATCHES

Sweet & sour aperitif, foie gras, dessert and cheese.



WINE AGEING

Best drunk between 8 to 12 years.



SERVING TEMPERATURE

12 °C

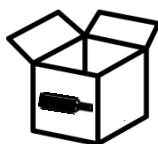


PACKAGING

Bordeaux style bottle with natural cork.



50 cl



50 cl bottle

Box of 6 lying bottles

Palett: 8 layers of 13 boxes

