

CHÂTEAU CLÉMENT TERMES

L'authenticité du Gaillac depuis 1860



Cuvée « Mémoire »

A.O.P. Gaillac

Appellation d'Origine Protégée



GRAPE VARIETIES

50 % Braucol – 50% Syrah



GROWING

Reasoned fight and vine yield at 30 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

Fermentation in concrete tanks with regular pumping over. Fermentation lasts about 20 days at 28°C. Ageing around 10 months in french oak casks (30% new casks). Membrane filtration process.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12.5%



WINE TASTING

Deep and intense red colour. A complex bouquet, a mix of ripe blackberry and spices, star anise. Tannins and fruity notes are both soft and subtle in this wine, and a lovely thick texture fills the palate and lasts to a smooth satisfying finish.



FOOD MATCHES

Red meat, games, duck and cheese.



WINE AGEING

Best drunk between 8 to 10 years.



SERVING TEMPERATURE

18 °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

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