

Les Petits Clément

Sauvignon & Mauzac

I.G.P. Côtes du Tarn

Indication Géographique Protégée



GRAPE VARIETIES

70 % Mauzac
30 % Sauvignon



GROWING

Reasoned fight, vine yield between 60 and 80 hl/ha.



CLIMATE

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 a succession of alluvial terraces called boulbenes.



WINEMAKING

Pressing with juices selection. Debourbage and cold settling at 5°C. Alcoholic fermentation occurs between 15 and 18°C. Clarification by racking and fining. Ageing on fine lees.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12%



WINE TASTING

Brilliant and clear green-gold colour. Fruity nose with apple and citrus notes. Fresh and fruity palate.



FOOD MATCHES

Aperitifs, seafood, asparagus.



WINE STORAGE

Best drunk within 2 years.



SERVING TEMPERATURE

8 °C



PACKAGING

Bourguignonne style bottle with natural cork or screw caps.



75 cl



75 cl

6 upright bottles

Palett: 5 layers of 21 boxes