

Les Petits Clément

Merlot & Duras



I.G.P. Côtes du Tarn

Indication Géographique Protégée



GRAPE VARIETIES

70 % Merlot - 30% Duras



GROWING

Reasoned fight, vine yield between 60 and 80 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 a succession of alluvial terraces called « Boulbènes ».



WINEMAKING PROCESS

Vatting lasts 10 days and alcoholic fermentation occurs between 20° and 25°C. Malolactic fermentation in stainless steel tanks. Regular racking and membrane filtration process.



ANALYTICAL CHARACTERISTICS

Alcohol content : 12%



WINE TASTING

Lovely cherry-red colour. Fruity nose with blackcurrant and gooseberry aromas. Fresh and fruity palate.



FOOD MATCHES

Tapas, barbecue.



WINE STORAGE

Best drunk within 2 years.



SERVING TEMPERATURE

16 °C



PACKAGING

Bourguignonne style bottle bottle with natural cork or screw caps.



75 cl



75 cl

Box of 6 upright bottles

Palett : 5 layers of 21 boxes

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