

# CHÂTEAU CLÉMENT TERMES

*L'authenticité du Gaillac depuis 1860*



## PRUNELART

### I.G.P. Côtes du Tarn

*Indication Géographique Protégée*



#### GRAPE VARIETIES

100 % PRUNELART – *Historical grape from Gaillac, replanted on 2014 by the David family.*



#### GROWING

Reasoned fight and vine yield of 50 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 PROCESS

Fermentation in concrete tank with regular pumping over. fermentation and ageing in concrete tank with racking every 2 months.



#### WINE STORAGE

5 years



#### ANALYTICAL CHARACTERISTICS

Alcohol content: 13 % vol



#### WINE TASTING

Beautiful ruby color. Original nose of both prunes and flowers. Round, fruity and silky mouth. An authentic wine.



#### FOOD MATCHES

Roasted meats, duck breasts, marbled cheeses.



#### SERVING TEMPERATURE

18 °C



#### PACKAGING

« Paris » bottle with natural cork.



75 cl



75 cl – BOX  
3 lying bottles