

Château de la Clapière Cru Classé *Hyères les Palmiers*

la Violette red 2017



APPELLATION: Côtes de Provence AOP Cru Classé
Bottled at the premises

GRAPE VARIETIES: 79% Syrah, 21% Grenache

VINTAGE: 2017 **DEGREE:** 14 % Vol.

TERROIR: 130 acres including 79 acres of Cru Classé land, in the foothills of the shaley Maures mountains, at the crossroads of the fertile Sauvebonne and Borrels valleys where the vines blossom amidst citrus fruits and palm trees in a micro-climate.

VINIFICATION:

Harvested mechanically, aside from some hand-harvested plots, the grapes are destemmed and macerated for 8-25 days at 20-30°C, with frequent capping and pumping-over. They then undergo alcoholic fermentation and are aged for 12 months in concrete vats.

HISTORY:

This cuvée, created in homage to the bouquet of violets from the estate which, in 1892, our greatgrandmother Mme Victoria Constan offered to Queen Victoria, has an amazing floral character and expresses all the subtlety of this emblematic flower, which thrives in the Château's grounds.

TASTING:

For over 80 years, our wines have been made in the family tradition, yet remain remarkably youthful and elegant. The Cuvée la Violette red features deliciously lush and peppery fruit, in keeping with the tradition of La Clapière's great red wines since the 19th century. A fine Provencal wine able to accompany an entire meal, and be laid down for five years and more. Forty years ago, this cuvée was even named "the Romanée-Conti of Provence".

PRESENTATION:

The wine is presented in a 75 cl Bordeaux « Elégance » bottle.
Palet of 600 bottles - 100 boxes of 6 bottles.