

# Château de la Clapière

Hyères-les-Palmiers

## Victoria de la Clapière rosé 2021

The Château's second label rosé 2014

APPELLATION: Côtes de Provence AOP

Bottled at the castle

GRAPE VARIETIES: 38% Grenache, 47% Cinsault, 15% Syrah

**VINTAGE:** 2021 **DEGREE:** 12.5 % 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:**

The grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 17-22°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, blending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.

#### **HISTORY:**

This cuvée had been created to pay homage to Victoria Constant, Henri Fabre's greatgrandmother who was in charge of the Château de la Clapière while more than 60 years.

#### **TASTING:**

Pale pink salmon colour. Fruity nose with notes of citrus. The aromas in the mouth are in the continuity of those perceived in the nose. This rosé pleasure, full of finesse has a structured well balanced based on the fruit and a final round and complex.

#### PRESENTATION:

This wine is presented in our special Marie Christine bottle created from Emile Gallé's glass paste.

For the 75c cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

#### ACCORDS:

Can be accompanied by Mediterranean cooking, grilled meats and stuffed vegetables.

### AWARDS:

2018: Bronze medal at Concours Général de Paris



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