



Rosé de Syrah Cuvée Clémentine : 3ha

Protected Geographical Indication Coteaux des Baronnies

History.

This wine, a Syrah first press, is the epitome of Provence with its rosé color, evoking the sun and holidays. It is a blend of different plots from the estate: Oeuillat, Champ Bouvier, and Les Faysses. Over time, it has become the best-seller of the estate.

Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 450 meters
- Exposure of the plots: hillside
- Terroir: clay-limestone, rocky

Production notes.

- Variety: 100% Syrah
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: on trellis, with 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: on one side only, east-facing
- Full mechanical soil management

Harvest.

- Harvest begins mid-september
- Production : 50 Hl/ha, depending on vintage

Wine making.

- Pneumatic pressing with juice selection
- Cold settling
- Fermentation at 10°C
- Malolactic fermentation on lees
- Aged for 5 months on fine lees
- Bottled under vacuum at the estate with our bottling machine
- 20,000 bottles put on the market

Tasting.



A rosé that will charm you with its fruity notes, the finesse of its red berries aromas, and the lively hue provided by the Syrah.



Best served as an aperitif, accompanies all summer meals, salads, pasta, and grilled dishes. Recommended serving temperature is 10°C to 12°C. Can be kept for 2 to 3 years.

