



*“ Shoot for the moon. Even if you miss,  
you’ll land among the stars ”*



DOMAINE  
**CLAVEL**

— RIVE DROITE DU RHÔNE —



# DOMAINE CLAVEL

RIVE DROITE DU RHÔNE

## TO FIND US



femmes  
vignes  
rhône



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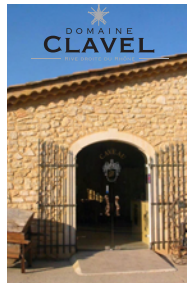
## OUR HISTORY

SAINT-GERVAIS, TYPICAL LITTLE VILLAGE OF SOUTH OF FRANCE, TAKES PART OF THE EIGHTEEN DENOMINATIONS CÔTES DU RHÔNE VILLAGES OF THE RHONE VALLEY VINEYARD.

AT THE ENTRANCE OF THE CÈZE VALLEY, AND THANKS TO THE MISTRAL AND THE CEVENNES INFLUENCE, THE TERROIR BRINGS FRESHNESS TO THE WINES.

DESCENDANT OF A FAMILY THAT WORKS THE VINEYARD SINCE 1640, CLAIRE CLAVEL WOMAN WINEMAKER STRIVES EVERY DAY TO CONTINUE THE STORY OF SEVERAL GENERATIONS.

SUPPORTED BY HER FATHER DENIS AND BY HER TEAM OF MEN AND WOMEN WHO ARE THE WEALTH OF THE BUSINESS, CLAIRE LEADS THE 80 HECTARES ALWAYS LOOKING FOR MORE CHARACTER, AUTHENTICITY AND CONVIVIALITY.



## DOMAINE CLAVEL

### SAINT GERVAIS-VALLÉE DE LA CEZE



- + THE FAMILY PASSION
- + THE KNOW-HOW LEGACY
- + AUTHENTICITY, FRIENDLINESS

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# DOMAINE CLAVEL

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## DOMAINE CLAVEL SUSTAINABLE VITICULTURE



- \* NATURE OBSERVATION
- \* BIODIVERSITY PRESERVATION
- \* TRANSPARENCY, TRACEABILITY, QUALITY

## OUR VINEYARD

IT COVERS 5 MUNICIPALITIES : ST GERVAIS, ST MICHEL D'EUZET , CARSAN , BAGNOLS SUR CÈZE AND ST NAZAIRE AND OVER A HUNDRED PARCELS. THIS DIVERSITY IS A MAJOR ASSET BECAUSE IT ALLOWS WORKING ON DIFFERENT TERROIRS AND OBTAIN DIFFERENT WINE CHARACTERS.

THE VINEYARD IS LOCATED MOSTLY ON THE COMMUNE OF ST GERVAIS, WITH WELL-EXPOSED SOUTH SLOPES, COMPOSED OF SAND, CLAY AND LIMESTONE SOILS ALONG A COOL AND WINDY PLATEAU.

## SUSTAINABLE VITICULTURE

ENGAGED IN SUSTAINABLE VITICULTURE, THE DOMAINE CLAVEL WORKS THE VINES RESPECTING ENVIRONMENT. THE BIOLOGICAL DIVERSITY MAINTAIN OF THE VINE ECOSYSTEM IS A DAILY CHALLENGE. EACH INTERVENTION IS THOUGHT TO LIMIT ITS IMPACT. ACCURATE KNOWLEDGE OF THE LAND, CAREFUL OBSERVATION OF THE WEATHER AND CONSTANT REFLECTION ARE THE KEYS FOR THE VITICULTURE OF TOMORROW. IN LINE WITH THIS PHILOSOPHY THE DOMAINE CLAVEL JOINED TERRA VITIS IN 2010 TO ENSURE ITS CLIENTS TRANSPARENCY, TRACEABILITY AND QUALITY. HIGH ENVIRONMENTAL VALUE CERTIFIED.

*" Love the Earth like the Moon loves it "*



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## FROM GRAPE TO WINE

DURING THE HARVEST, THE GRAPES ARE CAREFULLY SELECTED TO BE PICKED AT OPTIMUM RIPENESS. USING TRADITIONAL PROCESS WITH TEMPERATURE CONTROL, MACERATION BEFORE FERMENTATION, CRUSHING AND DESTALKING, EACH GRAPE VARIETY IS FERMENTED IN SEPARATE TANKS.

## THE BLENDING

THE BLENDING IS THE LAST STEP OF THE WINE PRODUCTION. THIS FINAL TOUCH MUST BE CONSISTENT WITH THE PREVIOUS STAGES, FROM HARVESTING GRAPES AT PERFECT RIPENESS UNTIL WINEMAKING.

BY MIXING THE DIFFERENT WINES VINIFIED BY GRAPE VARIETY, BY TERROIR, BY LAND ... WE ELABORATE THE BEST WINE POSSIBLE FOR OUR PLEASURE, AND YOURS !



## DOMAINE CLAVEL FROM GRAPE TO WINE



- \* DIVERSIFIED TERROIRS
- \* GRAPE OPTIMAL MATURITY
- \* WINEMAKING BY GRAPE VARIETIES

*"During the tasting, a successful blend reveals the winemaker's style"*



# DOMAINE CLAVEL

RIVE DROITE DU RHÔNE

## THE GRAPE VARIETIES

### WHITE

THE WHITE WINES COME FROM ROUSSANNE, VIOGNIER AND GRENACHE BLANC:

ROUSSANNE IS AN AROMATIC GRAPE VARIETY, DEVELOPING COMPLEX WINES WITH A GREAT ELEGANCE AND FLORAL AROMAS. VIOGNIER IS RECOGNIZED FOR ITS ROUNDNESS AND ITS EXOTIC FLAVORS; WITH AGE, IT GIVES THE WINE HONEY, MUSK, PEACH AND DRIED APRICOT AROMAS. THE WHITE GRENACHE IS A GRAPE VARIETY THAT BRINGS STRUCTURE, ROUNDNESS AND LENGTH.

### ROSÉ

ROSÉ WINES ARE MAINLY MADE FROM GRENACHE, CINSAULT AND CARIGNAN.

GRENACHE IS PRESENT FOR THE QUALITY OF ITS AROMAS AND ITS LOW ACIDITY.

CINSAULT, IN ADDITION TO ITS ELEGANT AROMAS, IT BRINGS STRUCTURE AND VIVACITY.

CARIGNAN BRINGS NICE FRUITY AROMAS AND STRUCTURE.

### RED

THE RED WINES ARE MAINLY MADE FROM GRENACHE, SYRAH, CINSAULT, CARIGNAN AND MARSELAN.

GRENACHE GIVES ROUNDNESS, FRUITY AND SPICY AROMAS.

SYRAH HAS RICH AROMAS, AND IS RESPONSIBLE FOR THE TANNIC STRUCTURE.

CINSAULT BRINGS ELEGANCE, FINESSE AND FRESHNESS.

CARIGNAN BRINGS COLOR AND TANNIC STRUCTURE

MARSELAN MAKES COMPLEX WINES, VERY COLORFUL, VERY FRAGRANT, RICH WITH SOFT AND HARMONIOUS TANNINS

## DOMAINE CLAVEL THE GRAPE VARIETIES



ROUSSANNE - VIOGNIER  
GRENACHE BLANC  
CINSAULT - CARIGNAN  
GRENACHE - SYRAH  
MARSELAN

femmes  
vignes  
rhône



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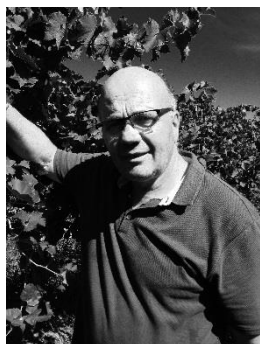
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*La première richesse d'une entreprise ce sont les hommes et femmes qui y travaillent !*



*Denis*  
Vigneron



*Claire*  
Vigneronne



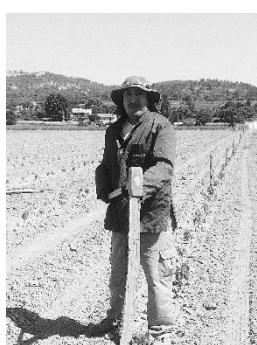
*Agnès*  
Assistante  
commerciale &



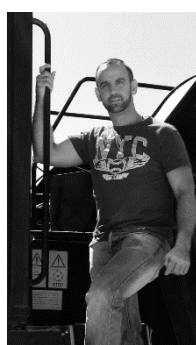
*Christian*  
Caviste



*Abdou*  
Chef de culture



*José*  
A la vigne



*Sakra*  
Tractoriste



*Jean-Paul*  
A la vigne



*Céledinio*  
Aide à la cave



*Christophe Grelhier*  
Ingénieur agronome  
Œnologue



*Philippe Cambie & Caroline Delmas*  
Œnologues consultants ICV

THANKS TO ITS DIVERSE GRAPE VARIETIES THE DOMAINE CLAVEL CAN OFFER A WIDE SELECTION OF WINES.



## Clair de Lune



CÔTES DU RHÔNE VILLAGES SAINT GERVAIS RED  
CÔTES DU RHÔNE VILLAGES SAINT GERVAIS WHITE



## Syrius



CÔTES DU RHÔNE VILLAGES SAINT GERVAIS RED  
CÔTES DU RHÔNE VILLAGES SAINT GERVAIS WHITE



## Cordélia



CÔTES DU RHÔNE VILLAGES CHUSCLAN RED



## Régulus



CÔTES DU RHÔNE RÉGIONAL WHITE  
CÔTES DU RHÔNE RÉGIONAL ROSÉ  
CÔTES DU RHÔNE RÉGIONAL RED





Pleasure Wine

# Régulus

## CÔTES DU RHÔNE WHITE

### GRAPE VARIETY

80% VIOGNIER  
20% GRENACHE

### WINE MAKING PROCESS

WINE MAKING METHODS OF COLD PRE-FERMENTATION (10°-12° C) TO EXTRACT THE MAXIMUM OF AROMAS. THEN, MACERATION AND PRIMARY FERMENTATION AT LOW TEMPERATURE (16°-18° C).

### TERROIR

VINES LAYED ON SLOPPING HILLS EXPOSED TO SOUTH. THE SOIL FEATURES A CLAY AND LIMESTONE MIXTURE COVERED WITH STONES. MEDITERRANEAN CLIMATE WITH HOT, DRY SUMMERS, MILD WINTERS AND YEAR ROUND SUNSHINE.

### TASTING NOTES

THIS WINE HAS A LOVELY PALE YELLOW COLOR WITH GOLDEN TINTS. HIS NOSE, VERY EXPRESSIVE, REVEALS EXOTIC AND WHITE FRUITS NOTES, PEAR, PEACH. THE SMOOTH MOUTH, HAS A GOOD VIVACITY, SUBTLE LEMONY FRUITS AND A NICE FRESHNESS.

### WINE & FOOD PAIRING

IDEAL FOR APERITIF OR WITH EXOTIC AND SPICY DISHES (CURRY, SAFFRON) OR SWEET AND SAVOURY DISHES MADE FROM FISH.

### PACKAGING

•HALF BOTTLE 0.375 L  
•BOTTLE 0.75 L



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Pleasure Wine

# Régulus

## CÔTES DU RHÔNE ROSÉ

### GRAPE VARIETIES

30% GRENACHE  
5% SYRAH  
30% CINSULT  
30% CARIGNAN

### WINE MAKING PROCESS

THIS BLEND ROSÉ IS MADE AFTER A 12 -24H COLD PRÉ-FERMENTATION MACERATION DEPENDING ON THE GRAPE VARIETIES. FERMENTATION UP TO 1 WEEK AT 14°C.

### TERROIR

VINES LAYED ON SLOPPING HILLS EXPOSED TO SOUTH. THE SOIL FEATURES A CLAY AND LIMESTONE MIXTURE COVERED WITH STONES. MEDITERRANEAN CLIMATE WITH HOT, DRY SUMMERS, MILD WINTERS AND YEAR ROUND SUNSHINE.

### TASTING NOTES

THIS WINE PRESENTS A BEAUTIFUL PALE PINK COLOR WITH SALMON HIGHLIGHTS. THE INTENSE NOSE IS MARKED BY NOTES OF CITRUS, ENGLISH CANDY AND WHITE FRUIT. THE PALATE IS ROUND AND FRESH, AND THE LONG FINISH GIVES THE WINE A CRISPY TEXTURE WITH NOTES OF WHITE PEACH AND LEMON.

### WINE & FOOD PAIRING

BEST SERVED COLD WITH SUMMER DISHES SUCH AS PASTA SALADS, COLD STARTERS, CHARCUTERIE AND GRILLED MEAT.

### PACKAGING

•HALF BOTTLE 0.375 L  
•BOTTLE 0.75 L



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Pleasure Wine

# Régulus

## CÔTES DU RHÔNE RED

### GRAPE VARIETIES

40% GRENACHE  
30% SYRAH  
10% CARIGNAN  
10% CINSULT  
10% MARSELAN

### WINE MAKING PROCESS

CRUSHING AND DESTEMMED. VINIFICATION PER PARCEL AND PER GRAPE VARIETY. "REMONTAGE" (PUMPING OVER) AND "DELESTAGE" (RACKING) WITH "PIGEAGE" (TREADING WITH HELP OF THE TREADING ROBOT). CONTROL OF THE TEMPERATURES THANKS TO THE "HYDROTHERMIQUES" FLAGS SET IN EACH TANK.

### TERROIR

VINES LAYED ON SLOPPING HILLS EXPOSED TO SOUTH. THE SOIL FEATURES A CLAY AND LIMESTONE MIXTURE COVERED WITH STONES. MEDITERRANEAN CLIMATE WITH HOT, DRY SUMMERS, MILD WINTERS AND YEAR ROUND SUNSHINE.

### TASTING NOTES

BEAUTIFUL CARMINE RED COLOR, BRIGHT AND DEEP. HIS NOSE, POWERFUL AND DELIGHTFUL, EXPRESSES NOTES OF FRESH RED FRUITS WRAPPED WITH A NICE TOUCH OF COCOA. THE PALATE IS SOFT AND ROUND, WITH A NICE AROMAS OF FRESH FRUIT. LONG FINISH ON SILKY TANNINS.

### WINE & FOOD PAIRING

THIS LIGHT AND FRUITY RED WINE GOES WELL WITH STARTERS OR FIRST COURSE LIKE DRIED TOMATOES PIE OR GRILLED MEAT.

### CONDITIONNEMENT

•DEMI-BOUTEILLE 0.375 L  
•BOUTEILLE 0.75 L  
•MAGNUM 1.5 L



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Authentic wine

# Cordélia



## CDR VILLAGES CHUSCLAN RED

### GRAPE VARIETIES

70% GRENACHE  
20% SYRAH  
10% CARIGNAN

### WINE MAKING PROCESS

CRUSHING AND DESTEMMED. VINIFICATION PER PARCEL AND PER GRAPE VARIETY. REMONTAGE" (PUMPING OVER) AND "DELESTAGE" (RACKING) WITH "PIGEAGE" (TREADING WITH HELP OF THE TREADING ROBOT). CONTROL OF THE TEMPERATURES THANKS TO THE "HYDRO-THERMIQUES" FLAGS SET IN EACH TANK.

### TERROIR

ALONG THE RIGHT SIDE OF THE RHÔNE RIVER, THE APPELLATION OF CHUSCLAN POSSESSES ROCKY HILLTOPS AND A CLAY/SANDSTONE BOTTOM. IT FEATURES A MICROCLIMATE THAT IS MUCH DRIER THAN SAINT GERVAIS THUS PRODUCING POWERFULL AND STRUCTURED WINES.

### TASTING NOTES

THIS WINE IS DRESSED IN A BEAUTIFUL CHERRY RED COLOR WITH INTENSE AND BRIGHT HINTS. THE NOSE GIVES OFF A POWERFUL AND ELEGANT AROMATIC BOUQUET OF RIPE FRUIT AROMAS (BLACK CHERRY AND RASPBERRY), GARRIGUE AND SPICES, ACCOMPANIED BY A SUBTLE MINERAL TOUCH. THE PALATE IS PERFECTLY BALANCED, DELICATE, CONCENTRATED AND CRISPY, THE FRUIT COATED BY BEAUTIFUL SILKY TANNINS. THE FINISH IS LONG, EXTENDING OVER LIQUORICE AND SPICY NOTES.

### WINE & FOOD PAIRING

GOES WELL WITH A DUCK CONFIT OR MORE EXOTIC DISHES LIKE CHILI CON CARNE AND MOUSSAKA.

### PACKAGING

•BOTTLE 0.75 L  
•MAGNUM 1.5 L



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Authentic wine

# Syrius

**GRAPE VARIETIES**  
50% VIOGNIER  
50% ROUSSANNE

**WINE MAKING PROCESS**

GENTLE PRESSING AND EXTRACTION OF ONLY  $\frac{3}{4}$  OF THE JUICE  
WINE MAKING METHODS OF COLD PRE-FERMENTATION (10°-12° C) TO EXTRACT THE MAXIMUM OF AROMAS. THEN, MACERATION AND PRIMARY FERMENTATION AT LOW TEMPERATURE (16°-18° C). FILTRATION AND REINCORPORATION OF FINES LEES

**TERROIR: LES CÉLETTES**

VINES ARE PLANTED ON RED CLAY SANDSTONE AND STONY SOIL ON THE PLATEAU WHICH PERMIT TO OBTAIN WINE WITH POWERFUL AROMAS. THIS AREA IS MADE OF A SERIES OF LIMESTONE PLATES THAT REACH 200 METERS. "LES CELLETES" PRODUCE WINES THAT HAVE A VERY UNIQUE STYLE AND CHARACTER.

**TASTING NOTES**

CLEAR AND BRIGHT, THIS WINE HAS A PRETTY PALE GOLDEN YELLOW COLOR WITH BRIGHT HINTS. THE NOSE, ELEGANT WITH A NICE COMPLEXITY, EXUDES SCENTS OF CITRUS, APRICOT AND HAWTHORN. THE MOUTH IS FULL AND RICH. THE BALANCE BETWEEN FRESHNESS AND VOLUME IS PERFECT, THAT GIVES THIS WINE A LONG AFTERTASTE.

**WINE & FOOD PAIRING**

THIS WINE CAN BE DRANK WITH A FIRST COURSE LIKE AN OLIVE AND HAM CAKE OR WITH A MAIN COURSE SUCH AS SAFFRON RISOTTO, STUFFED POTATOES OR WITH FISH AND SEAFOOD.

**PACKAGING**

•BOTTLE 0.75 L



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# Syrius



## CDR VILLAGES ST GERVAIS RED

### GRAPE VARIETIES

70% GRENACHE  
20% SYRAH  
10% CARIGNAN

### WINE MAKING PROCESS

CRUSHING AND DESTEMMED. VINIFICATION PER PARCEL AND PER GRAPE VARIETY. REMONTAGE” (PUMPING OVER) AND “DELESTAGE” (RACKING) WITH “PIGEAGE” (TREADING WITH HELP OF THE TREADING ROBOT). CONTROL OF THE TEMPERATURES THANKS TO THE “HYDRO-THERMIQUES” FLAGS SET IN EACH TANK.

### TERROIR: LES CÉLETTES

VINES ARE PLANTED ON RED CLAY SANDSTONE AND STONY SOIL ON THE PLATEAU WHICH PERMIT TO OBTAIN WINE WITH POWERFUL AROMAS. THIS AREA IS MADE OF A SERIES OF LIMESTONE PLATES THAT REACH 200 METERS. “LES CELLETES” PRODUCE WINES THAT HAVE A VERY UNIQUE STYLE AND CHARACTER.

### TASTING NOTES

BEAUTIFUL CARMINE RED COLOR WITH BRIGHT HINTS. THE NOSE IS EXPRESSIVE WITH EMPYREUMATIC FLAVORS (CAMPHOR), CANDIED FRUIT AND SWEET SPICES. THE PALATE IS ROUND AND CONCENTRATED, WRAPPED IN SILKY TANNINS AND A SLIGHT TOUCH OF WOOD. NICE LENGTH

### WINE & FOOD PAIRING

THIS WINE GOES WELL WITH A MEAT DISH (GAME, LAMB OR RABBIT).

### PACKAGING

+BOUTEILLE 0.75 L  
+MAGNUM 1.5 L  
+JEROBOAM 3 L



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Gastronomy Wine

# Clair de Lune



## CDR VILLAGES ST GERVAIS WHITE

### GRAPE VARIETIES

50% VIOGNIER

50% ROUSSANNE

### WINE MAKING PROCESS

DESTEMMED AND PRESSED IN AN INERT SETTING. THE JUICE IS THEN SETTLED FOR A PERIOD OF 48 HOURS AT LOW TEMPERATURE BEFORE TO BE PUMPED OFF INTO OAK BARRELS FOR FERMENTATION. AFTER PRIMARY FERMENTATION THE AGING PROCESS BEGINS WHERE THE WINE IS LEFT ON ITS LEES AND MIXED AROUND WHEN NEEDED.

### TERROIR: LES CÉLETTES

VINES ARE PLANTED ON RED CLAY SANDSTONE AND STONY SOIL ON THE PLATEAU WHICH PERMIT TO OBTAIN WINE WITH POWERFUL AROMAS. THIS AREA IS MADE OF A SERIES OF LIMESTONE PLATES THAT REACH 200 METERS. "LES CELLETTES" PRODUCE WINES THAT HAVE A VERY UNIQUE STYLE AND CHARACTER. IT IS IMPORTANT TO UNDERLINE THE PRESENCE OF THE MISTRAL ("MASTER" IN PROVENÇAL LANGUAGE): WIND SOMETIMES VIOLENT BUT NEEDFUL AND BENEFIC FOR THE DEVELOPMENT OF THE VINES.

### TASTING NOTES

THIS WINES HAS A LOVELY GOLDEN COLOR WITH VERBENA GLINTS. THE NOSE REVEALS ALL ITS COMPLEXITY AFTER VENTILATION, FIRST YOU WILL FIND LILY PETAL NOTES, THEN STEWED FRUIT, APRICOT AND SYRUP FRUIT, AND AT THE END A MINERAL NOTE. IT'S A POWERFUL AND WELL BALANCED WINE, WITH AROMAS OF PEACH AND PEAR, AND A GOOD LENGTH.

### WINE & FOOD PAIRING

THIS COMPLEX WINE GOES WELL WITH EXOTIC DISHES (ROASTED PORK CONFIT WITH LEMON) BUT ALSO WITH SCALLOPS, FOIE GRAS OR RABBIT CHASSEUR.

### PACKAGING

•BOTTLE 0.75 L



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Gastronomy Wine

# Clair de Lune



## CDR VILLAGES ST GERVAIS RED

### GRAPE VARIETIES

50% GRENACHE  
30% SYRAH  
10% CINSAULT  
10% CARIGNAN

### WINES MAKING PROCESS

FERMENTED TRADITIONALLY  
USING TECHNIQUES AS PIGEAGE  
(PUNCHING-DOWN) AND DELESTAGE  
(PUMPING OVER). THE BLEND OF THE  
WINES IS DONE AFTER AGEING IN OAK CASKS.

### TERROIR: LES CÉLETTES

VINES ARE PLANTED ON RED CLAY SANDSTONE AND STONY SOIL ON THE PLATEAU WHICH PERMIT TO OBTAIN WINE WITH POWERFUL AROMAS. THIS AREA IS MADE OF A SERIES OF LIMESTONE PLATES THAT REACH 200 METERS. "LES CÉLETTES" PRODUCE WINES THAT HAVE A VERY UNIQUE STYLE AND CHARACTER. IT IS IMPORTANT TO UNDERLINE THE PRESENCE OF THE MISTRAL ("MASTER" IN PROVENÇAL LANGUAGE): WIND SOMETIMES VIOLENT BUT NEEDFUL AND BENEFIC FOR THE DEVELOPMENT OF THE VINES

### TASTING NOTES

BEAUTIFUL GARNET RED DRESS. THE NOSE, INTENSE AND POWERFUL, EXHALE BLACK FRUITS, SPICES, FRESH LEATHER AND YELLOW FLOWERS AROMAS. THE MOUTH IS ROUND, CONCENTRATED WITH A VERY NICE VOLUME. THE STRUCTURE IS WELL BALANCED. THE FINISH IS LONG WITH LIQUORICE NOTES.

### WINE & FOOD PAIRING

TO DRINK DURING THE MEAL, THIS WINE GOES WELL WITH MEAT OF ANY SORT (DUCK FILET, ROAST BEEF, RABBIT STEW WITH OLIVES) OR SPICY DISHES (TEX MEX PORK RIBS, MOROCCAN PIGEON).

### PACKAGING

•BOTTLE 0.75 L  
•MAGNUM 1.5 L



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## NOTES

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