

# Etincelle

## DOMAINE DE LA CLAPIERE

LANGUEDOC



### CELLARING & SERVICE

- 8 - 15°C
- 2 years
- 13,5% vol

### TASTING NOTES

- Bright, delicately golden hue.
- Complex and rich on the nose : citrus peel, candied ginger, coconut, peppermint...
- The palate is harmonious, dense and fresh. The finish is lifted by a hint of candied lemon.

### FOOD & WINE PAIRINGS

Pair with scallops with saffron, Thai-style vegetable wok.

### VINTAGE FOCUS 2022

#### Climate

Against all odds, after a wine vintage of all dangers, where we were on the lookout for climatic accidents, the harvest and vinification allowed us to return to normality:

- A look back at an ideal spring: the budburst started at the end of March. This was followed by mild temperatures: the winter was not cold, but the spring was particularly warm.
- Then the Languedoc experienced a very Mediterranean summer: the situation at the beginning of August made us fear the effects of concentration, but the vines showed a certain resilience, finally getting used to this heat quite early.
- The harvest was more atypical in its course: it started as announced very early, sometimes at the very beginning of August, then the ripening was slower to set up, punctuated by a very unstable weather. And they ended as often in mid-October with the late grape varieties.

#### Vineyard management

- The growth of the vegetation was very slow due to the frost and the cool spring. A lot of care had to be given to the shoots remaining after the frost.
- The phytosanitary pressure was relatively low considering the low temperatures in spring. Powdery mildew was more virulent in the summer, as well as the development of grape worms, favored by the high humidity.

#### Vinification

- Mechanical harvest to promote speed of intervention and in the wee hours of the day to benefit from the coolest temperatures.
- Direct pressing and static cold settling.
- Fermentation in stainless steel vats between 15 and 18°C.

#### HARVEST DATES

Grenache Gris : on september 15th  
Petit and Gros Manseng : on september 9th  
Grenache Blanc : on september 11th  
Viognier : on september 16th

#### BLEND

Grenache Gris : 40 %  
Petit and Gros Manseng : 23 %  
Grenache Blanc : 22 %  
Viognier : 15%

#### TERROIRS

Silt and calcareous clay

#### TECHNICAL TEAM



Sophie et Xavier  
Palatsi



Jean Natoli  
Winemaking Consultant

#### ACCREDITATIONS



#### INTO THE VINEYARD



[www.laclapiere.com](http://www.laclapiere.com)  
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Castel Châteaux et Grands Crus  
21-24 rue Georges Guynemer  
33 290 Blanquefort - France  
Tél. : +33 (0)5 56 95 54 00