

# Gatefer

## DOMAINE DE LA CLAPIÈRE

PAYS D'OC

2022



### CELLARING & SERVING



14-17°C



1 year

### TASTING NOTES



The dress is shiny with purple highlights.



Nose on the cherry jam, toasted bread, mocha, and cocoa.



The palate is harmonious, with controlled power. A beautiful length is brought by mentholated notes on the finish.

### FOOD & WINE PAIRINGS

To be enjoyed with a rib of beef, a rack of lamb, or a farm-produced Saint-Nectaire cheese.

### THE ESTATE

A typical property of the Languedoc, the Domaine de la Clapière is located in the commune of Montagnac, near Pézenas. Its cool terroir spans 38 hectares of alluvial terraces that combine gravelly, filtering zones with exposed rocks. Its mosaic of grape varieties offers a diverse and unique range of wines.

### VINEYARD MANAGEMENT

- The vineyard is certified Terra Vitis and HVE (High Environmental Value).
- It follows a reasoned management of cover cropping with partial mechanical work under the vine rows and between rows.
- Green work includes pruning, vine training, and leaf removal when necessary.

### VINIFICATION & AGEING

- Mechanical harvesting is used to ensure quick intervention, while hand harvesting is preferred for macerations-parcel-specific vinifications are then carried out.
- Merlot and Syrah are vinified in two ways: traditional vinification and carbonic maceration.
- Traditional Vinification: Grapes are destemmed and crushed, with fermentation starting around 18-20°C, followed by a warm maceration and moderate working of the pomace. The maceration lasts between 10 to 20 days, depending on the grape variety.
- Carbonic Maceration: Hand-harvested whole clusters are placed in a tank pre-saturated with CO<sub>2</sub>. The maceration lasts 15 to 20 days at a warm temperature, with no working of the pomace, to encourage intracellular fermentation.
- Each variety is barreled separately after the malolactic fermentation. The wines are aged for 12 months in barrels ranging from 0 to 4 uses. The final blending and bottling took place in the spring of 2022.

### BLEND

Merlot : 40%  
Cabernet-Sauvignon : 40%  
Syrah : 20%

### TERROIRS

Limestone and clay-limestone soils.

### TECHNICAL TEAM



Sophie and Xavier  
Palatsi



Jean Natoli  
Winemaking consultant

### ACCREDITATIONS



### INTO THE VINEYARD



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