

TERROIR

Silt and clay-limestone.

SURFACE

38 ha including 39% agroecological areas (trees, hedges, etc.)

DENSITY

4,200 vines / ha - Minimum 3,000 for the AOC

AGE OF VINES

15 years

GRAPE VARIETIES

Merlot 50%

Harvested on September 5th

Syrah 30%

Harvested on September 14th

Cabernet-Sauvignon 20%

Harvested on September 25th

TECHNICAL TEAM

Sophie & Xavier PALATSI: Owners

Jean NATOLI: Winemaking Consultant

Léa MAZUBERT: Technical director

ACCREDITATIONS





A typical Languedoc property, Domaine de la Clapière is located in the town of Montagnac, near Pézenas. This benefits from alluvial terraces which mix filtering gravelly areas as well as outcropping rocks and a mosaic of grape varieties. Its cool terroir, which extends over 38 ha, offers great tension to the estate's wines.

CULTURAL ITINERARY

- Reasoned management of grass cover with partial mechanical work under the row and between rows.
- Green work = deseeding, lifting, leaf stripping if necessary.
- Mechanical harvest with on-board sorting.

VINIFICATION & AGING

- Mechanical harvests to promote rapid intervention and during the early hours of the day to benefit from the coolest temperatures.
- Direct pressing and cold static settling.
- Fermentation in stainless steel and concrete vats between 14 and 17°C.

TASTING NOTES



Dark, purple color.



The nose is bright, with red fruits (raspberry coulis, blueberry, strawberry cream), savory and Apollon laurel.



The palate is delicious and joyful.

FOOD & WINE PAIRINGS

Enjoy with roast pork, grilled or barbecued meats, Provençal-style tomatoes, eggplant gratin or cheese (gorgonzola).

SERVICE 14 to 17°C GARDE 1 an



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