



2024

## 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

## AVERAGE AGE OF VINES

15 years

## GRAPE VARIETIES

Chardonnay 40%

Grenache Gris 30%

Grenache Blanc 15%

Viognier 15%

Harvested on September 4

## TECHNICAL TEAM

Sophie & Xavier PALATSI: Owners

Jean NATOLI: Winemaking Consultant

Léa MAZUBERT: Technical director

## CERTIFICATIONS



<https://www.laclapiere.com/> - CASTEL FRERES – <https://www.chateaux-castel.com/fr>  
21-24 rue Georges Guyonmer 33 290 Blanquefort - France - Tel. : +33 (0)5 56 95 54 00

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



The color is crystalline with golden reflections.



The nose is aromatic, with notes of pepper, white pepper, white peach, verbena, curry and star anise.



The palate is fresh and delicate.

## FOOD & WINE PAIRINGS

To be enjoyed with grilled or steamed fish with green vegetables, or to discover with a fennel salad.

SERVICE 8 to 13°C

GARDE 1 an

DEGREE 13%