



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

AGE OF VINES

15 years

GRAPE VARIETIES

Cinsault 68%

Harvested from September 14th to 21st

Syrah 16%

Harvested on August 27th

Grenache Noir 16%

Harvested on August 27th

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



The color is very pale, with a grapefruit shade.



Delicate but full-bodied nose (black cherry, white cherry, pink berry, pomegranate and peony).



The palate is both digestible and nicely tangy.

FOOD & WINE PAIRINGS

Enjoy as an aperitif or with grilled fish or a Provençal-style vegetable tian.

SERVICE 8 to 13°C

GARDE 1 an

DEGREE 12%



<https://www.laclapiere.com/> - CASTEL FRERES – <https://www.chateaux-castel.com/fr>
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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION.