

Chateau de la Clapier

CUVÉE LA VIOLETTE CRU CLASSÉ -
CÔTES DE PROVENCE AOP



Vintage: 2017

Grape Varieties: 50% Grenache, 36% Cinsault, 14% Syrah

Alcohol – 13.5%

History: This Cuvée has been created to pay tribute to Victoria Constant, Henri Fabre's great grandmother, who was in charge of the Chateau de la Clapier for more than 60 years.

Terroir: 130 acres including 79 acres of Cru Classé land, in the foothills of the shale rich Maures mountains, at the crossroads of the fertile Sauvebonne and Borrels valleys where the vines and blossom amidst citrus and palm trees.

Vinification: From the end of August to the end of September, the grapes are harvested, mostly at night and then put through a cold maceration. Followed by a cooled pressing and juice selection, fermentation takes place in concrete vats at a controlled temperature ranging from 15-18°C in a well air conditioned cellar to preserve each variety's flavor and quality. After racking, tangential filtration, blending takes place at the end of the year when the wine is set through cold temperature stabilization to minimize tartrates and then bottled.

Tasting: Perfect limpidity, pale salmon color and brilliant, the nose is fruity strawberry with tones of citrus. Aromas on the palate are consistent with the nose. This elegant Rosé is well structure, balanced and has a youthful, fruity, round finish.

	FOB Philadelphia	DI – Provence
Bottles	\$14.33 per 750mL	\$12.67 per 750mL
Cases	\$172 per 9.0L Case	\$144 per 9.0L Case