

VIGNOBLES TACH

CHÂTEAU
LES CLAUZOTS
SAINT-PIERRE-DE-MONS



CHÂTEAU LES CLAUZOTS BORDEAUX ROSÉ 2014

VINTAGE

Harvest start: September 15th
Duration: 3 days manuel harvest
Winemaking process: Cold pressing, alcoholic fermentation at 16° in temperature controlled stainless steel vats, stay on less 5 weeks
Ageing: 3 months in temperature controlled stainless steel
Vintage blend: Cabernet Sauvignon 30%, Merlot 70%
Green harvesting: Yes
Yield: 35 hl/ha
Production: 3,000 bottles
Bottling: December 18th, 2014
Analytical Study: Alcohol content: 12,5%
Total acidity: 4,5 g/l H₂SO₄
Residual sugar: < 2
Collage: bentonite
Filtration: yes

VINEYARD

Vineyard size:
35 ha with 1 ha in Bordeaux Rosé
Average age of vines: 30 years
Soil composition: Sandy Graves
Orientation vineyards: North-South
Rootstock: Riparia, 101-14
Planting density: 5,500 plants/ha
Pruning: Guyot simple
Growing mode:
Natural grass cover, one on two range
Sowed grass cover, one on two range

TASTING NOTE

"A beautiful rose petal color, this wine has floral and fruity aromas as redcurrant and cherry.

Good balance in the mouth, on a round and greedy attack, rosé wine leaves an impression of freshness and elegance with a final zest citrus and spicy."

CHÂTEAU LES CLAUZOTS - 33210 SAINT PIERRE DE MONS - France

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