

CLAIRET

DESIGNATION OF ORIGIN BORDEAUX CLAIRET
VINTAGE 2025

GRAPE VARIETIES

90% Merlot
10% Carmenère

VINES

The Merlot grapes are harvested from old vines. The Carmenère grapes, come from young vines less than 5 years that have not been trimmed which results in more lustrous and stress-free plants.

SOILS

A blend of calcareous-clay, clayey-gravelly and clayey-siliceous soils

VINIFICATION

24-hour maceration in the press before 100% pressing. Low-temperature fermentation by wild yeasts to keep terroir characteristics.

TASTING

This wine is both floral and powerful with lovely intensity. Beautiful aromas of violet and red fruit. The finish is long and slightly vinous.

FOOD - WINE PAIRINGS

This is truly a wine destined for aperitifs or accompanying cold meats and cold dishes. The Clairet is a delicious wine to enjoy all year round, like a supple red wine or an intense rosé.

