



Château Clamens Rosé 2021

AOP Fronton

This lovely rosé is light and delicate in color, which belies its lush flavor. Born from the unique terroir on Clamens' chateau estate near Toulouse, France, this wine is crafted from Négrette, the region's native grape.

The combination of the sandy loam and clay soil of the old terraces along the Tarn river produce an elegant wine, bursting with flavors and aromas of black fruit, violets and a touch of spiciness. The wine is lively on the palate throughout, with a refreshing citrus-driven finish.

Vintification: Direct press juices in 16 degrees C for 20 days. Matured on fine lees for two months.

Alcohol: 12.5%

Varietal: 50% Négrette, 50% Syrah

Serve: This wine pairs perfectly with sushi, grilled fish, grilled vegetables, and paella. It also stands alone as a lovely aperitif.

Accolades: 90 pts (2019), 2021 Not Yet Announced

** If you note a few crystals on your cork or floating in your glass, these are just "wine diamonds" or tartrate crystals produced during the wine-making process. High-end wines with less "processing" tend to exhibit these diamonds more often.

