



CHÂTEAU CLAMENS

Château Clamens Rouge 2016

AOP Fronton

The ruby color of this delicious red blend perfectly avows the vibrant fruity nature of the wine.

The unique terroirs of the Clamens vineyards near Toulouse, France, feature sandy loam and clay soils where the region's native grape, the Négrette, thrives. When poured, aromas of fresh, ripe fruit delight the nose. The palate is complex, driven by flavors of black current and blackberry, opening into soft tastes of violet and a hint of liquorice.

Vintification: 15 - 25 days in temperature-controlled tanks at 25 - 28 degrees C

Alcohol: 14%

Varietal: 70% Négrette, 30% Syrah

Serve: The rich mosaic of flavors make this wine delightful for pairing with a variety of entrées, such as beef dishes, duck breast, other poultry and mild cheeses.



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