

84190 SUZETTE Tél. : (33) 04 90 62 99 25 Fax : (33) 04 90 65 03 56 – contact@saint-amant.com www.domainesaintamant.com

## CLAPAS 2019

To be served at 16°C.

This peppery red wine marries freshness, fruity and spicy flavours, and will accompany a wide variety of dishes from grilled meat, mediterranean salads, cheese, to chocolate.

Appellation :Red Côtes du RhôneTerroir :Limestone and clay terraces, between 1,500 to 1,900 feet in altitude, below the crest of Mount Saint Amant, in the spectacular setting of the Dentelles de Montmirail. 50% grenache, 50% syrahGrape varieties :100% manual – end of September. Spontaneous alcoolic and malolactic fermentations in T° controlled stainless steel vats and french oak cuves. I yearYield :45 Hl/ha	Country/Region :	France – Southern Rhône Valley
Grape varieties :in altitude, below the crest of Mount Saint Amant, in the spectacular setting of the Dentelles de Montmirail. 50% grenache, 50% syrahHarvest :100% manual – end of September. Spontaneous alcoolic and malolactic fermentations in T° controlled stainless steel vats and french oak cuves. I year	Appellation :	Red Côtes du Rhône
Harvest :I 00% manual – end of September.Vinification :Spontaneous alcoolic and malolactic fermentations in T° controlled stainless steel vats and french oak cuves.Maturing :I year		in altitude, below the crest of Mount Saint Amant, in the spectacular setting of the Dentelles de Montmirail.
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		controlled stainless steel vats and french oak cuves.
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Total production: 11.000 bt		



« Beautiful, fairly deep hue tinged with purple-blue. Pleasant nose offering up a floral and mineral tone. Very genuine palate that is nicely textured with quality fruit, balance and freshness. A distinctive, userfriendly Côtes du Rhône. »

Gilbert & Gaillard 2020