



VIGNIFICATION OF CLAIRET WINE



My signature wine

"The fruitiness and freshness of Rosé, the delicious and expressive long tasting reds ... "

For red grapes intended for Clairet wine, both the maturity of the juice and the taste expression of the skin are sought to determine the precise date of the harvest. The optimum date of maturity the grapes for making Clairet is on average 7 days before the date for making Red wines. The juice of the red grape is white. It is during a **short maceration** that the colouring pigments of the red grapes (anthocyanins) diffuse and give their colour to Clairet wine.

The harvest is carried out very early in the morning to profit from the morning freshness. On arrival at the cellar, the grapes are sorted and then placed in vats for cold maceration varying from 30 to 48 hours depending on skin potential for the given vintage. Then the tank is emptied and the grapes are **pressed**. The coloured juices will ferment at 17 ° for 15 to 20 days.

Aging takes place in stainless steel vats for 4 months. The fine lees from fermentation are kept and used. They allow, thanks to "batonage" operations (keeping the lees in suspension) to improve finesse and aromatic quality.

The wine obtained does not systematically undergo its malolactic fermentation. This fermentation has the advantage of reducing the acidity of the wine, but it can also reduce the aromatic power of the wine. Only the tasting of the different batches will define the procedure to be followed to obtain an optimal final blend which will combine finesse, elegance and freshness.

Bottling takes place in early February.

