WINE NAME:

La Clausade Rose'

PRODUCER:

Domaine La Clausade

LOCATION:

Languedoc, France

WINEMAKER(S):

Guilhem Jeanjean

VINTAGE:

2024

ABV:

13.5%

GRAPE(S):

Artaban, Floréal (PIWI)

ATTRIBUTE:

Vegan

PRODUCER IN A NUTSHELL: : Olivier Sebe, a former sailor, and Guilhem Jeanjean, a marketing graduate turned passionate winemaker, joined forces in 2019 to create a sustainable vineyard at Domaine la Clausade in Mauguio. United by family ties and a shared commitment to the environment, they planted 16 hectares of organic vines, avoiding chemical treatments and embracing PIWI grape varieties resistant to disease. Their eco-conscious approach earned them organic certification in 2022 and, in 2023, a gold medal at Millésime BIO for their white wine L'Irrésistible. They continue to innovate, incorporating biodynamic practices to nurture their Languedoc terroir.



HOW THE WINE IS GROWN:
Grown without chemical spraying just outside Mauguio, the Souvignier gris grape on 6-year-old vines and is mechanically harvested at dawn to preserve freshness.

VINIFICATION::
The grapes are destemmed and vinified, slowly pressed directly, cold settled, the must is filtered and reintroduced, temperature-controlled fermentation, aged in stainless steel tanks. During maturation, oxygen exposure is minimised, virtually eliminating the need for sulfites.

TASTING NOTES: A luminous salmon hue in the glass. The nose is expressive and playful, evoking notes of strawberry, redcurrant, and a hint of confectionery. On the palate, it's smooth and rounded, with juicy red fruit and a soft, mouth-filling texture. Fresh and moreish.

FOOD PAIRING: This is a delicious, charming, and easy-drinking rose' wine. It will perfectly complement any meal. Serve it with pan-fried prawns or a strawberry charlotte to unleash its full potential.

SERVING TEMP:8-10C

RECOMMENDED GLASS: White wine glass