

CHÂTEAU CLAMENS

DEPUIS 1868



Clamens COMTE TOLOSAN

White

Region : Sud-Ouest
Name : Sans indication géo.

Grape varieties : Gros Manseng (100%)
Alcohol : 12 %
Capacity : 75 cl
Allergens : No allergens identified



ELABORATION

Sustainable viticulture.
Mechanical harvesting.
Total destemming, Fermentation in stainless steel vats, Use of cultured yeast, Sucre résiduel.
Ageing in stainless steel vats, 1 +1 corks.



TASTING

EYE : Golden yellow colour, brilliant, golden yellow highlights.
NOSE : Aromatic, intense, subtle flowers aromas, slight citrus aromas, subtle pineapple aromas, generous tropical fruit aromas.
MOUTH : Gourmande, plentiful, juicy, subtle white flowers overtones, subtle quince hints, generous pear hints, slightly mineral, good length.



SERVICE

OPERATING TEMPERATURE : Between 10° and 11°.
GUARD : To be consumed between 2022 and 2023



FOOD AND WINE PAIRING : For the aperitif, Asian dishes, Oriental dishes, Blue cheeses, Fruit desserts



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM