



CLOS CACHET
the finest French wines

DOMAINE GAVOTY

Rosé Cuvée 'Clarendon'

2022

01

Provenance:

Cabasse, Provence

02

Grape Variety:

70% Grenache
30% Cinsault

03

Pairing:

Poached or grilled fish, mixed
salads, seafood, lobster, spicy
foods

04

Serving:

Temperature: 9°C



Vineyard Cultivation:

At Domaine Gavoty, the vineyards surround the winery on limestone soils. The Cuvée Clarendon is the top cuvée of the Domaine. The name pays tribute to Bernard Gavoty, the Domaine's founder. Massale selection, and aeration of the soils.



Vinification:

The Cuvée Clarendon is the top cuvée of the Domaine and made with the "saignée" method. Only the must obtained by gravity after maceration (3 to 6 hours) is used and blended with the must coming out from the first gentle press. Each varietal is made separately and blended at the end. This Rosé has been made using the Saignée method— the colour comes from the maceration of the red grape varieties for three to six hours, the juice is then pumped out of the tank. In order to keep as much freshness as possible, the wines are bottled throughout the year.



Tasting Notes:

Pale pink hue, with a subtle nose of rose and white-fleshed fruit. On the palate, fat and volume support the fresh fruit with refinement. It is full and crystalline, with its aromas of fruit as well as its voluptuousness. It brings contrast with its elegant freshness, perfect wine for the table. Drink now



Soil Type:

Limestone and Clay



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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