



Montaigne Imports LLC
San Francisco, California
USA

CLARENDON ROSE 2015

VINTAGE AOP CÔTES DE PROVENCE

The harvested grapes were crushed, destemmed and left to maceration in vats for roughly 3 to 6 hours depending on the grape varieties.

Our rosés are made using the “saignée” method : the first juices obtained by gravity after maceration in a vat (3 to 6 hours) are blended with the very first pressings, which delivers great finesse and structure. The musts are racked when cold and will ferment in a metal vat at a temperature of roughly 17°C for between two weeks and a month.

Selection was carried out in January, followed by the blending and the best assemblage was selected to be the “Clarendon vintage”. The oldest vines are selected. Bottled in the spring of 2016.

“Clarendon” was the pseudonym of Bernard Gavoty, a famous French music critic writing in the Figaro newspaper. The rosé smells of framboise is quite dry, medium bodied, very fragrant, as well as flavourful and compares admirably to the two top rosés from Provence.” R. PARKER (Wine Advocate).

Climatic conditions : humid winter and spring, hot and dry in June; a rain end of July and two rains in August enabling a good maturity in our area. Start for grape picking 9th September, interrupted by rain on 13th September, have made compulsory to wait until grape recover from the rain to start picking again, and finally to end mid October .Very healthy crop.

Tasting : Subtle red fruit and citrus nose. In the mouth, softness and fullness can be relied on to support the fresh fruit with refinement. Its fruit aromas and structure make it the perfect accompaniment for delicately textured fish, such as grilled or poached turbot (gilt-head bream).

Recipe idea : a seafood salad composed of large Mediterranean prawns, fish marinated in olive oil, pink peppercorns, dill and lemon added at the last minute; chick peas mousse (emulsion of olive oil and chick peas to which you add mint and lemon). In both summer and winter, the rosé can be drunk with refined dishes, thanks to its full-bodied structure making these subtle blends possible. It excels in sweet-and-sour or sweet-and-salty contrasts and sublimates garlic spices.

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