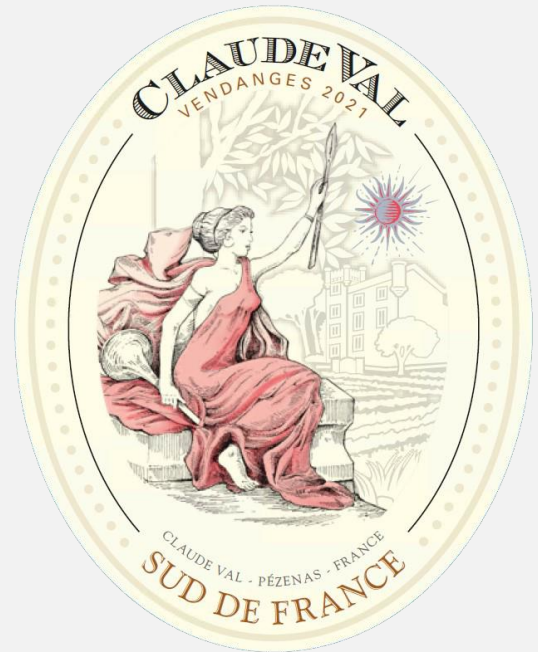




CLAUDE VAL

Rosé 2022

Claude Val wines are made with grapes selected from the best Languedoc vineyards: Limoux, Carcassonne / Puichéric (Minervois) and Pézenas. Claude Val is above all the result of a perfect synergy between the Old and the New World Wine. Our wines are made with passion, offering a beautiful balance, suppleness, and pleasure.



GRAPE VARIETIES

35% Cinsault, 35% Grenache Noir, 30% Syrah
Appellation: IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone
Age of the vineyard: 20-35-year-old vines
Pruning: Cordon de Royat
Density of planting: 4400 plants/ha
Harvest: mechanical at night
Average yield: 65 hl/ha
Elevation: 80-120m
Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 12.5 %
Residual sugar: 2.5 g/l
Total acidity: 3.45 g/l
pH : 3.45



VINIFICATION

Destemming. Each grape is vinified separately. Pneumatic press, only free-run juice and first press juice are used for this rosé. Fermentation for 2 weeks at 17°C.

Ageing: on its fine lees with regular stirring for 40 days in new coated cement vats.



TASTING NOTES

Colour: light salmon pink.

Nose: fruity notes evolving towards quince and liquorice.

Palate: generous and round, with black cherry aromas and a touch of lime zest. Beautiful length.

Food & Wine pairing: ideally served at 8-10° C, it will be a perfect match to your summer evenings. It will also be a great will match to your antipasti platters.

Cellaring: 2-3 years in good storage conditions.