



## CHATEAU LAMOTHE CLAIRET

### WINEMAKING

Clairet is produced by taking off 15% of the juice from a vat of red wine after it has been left on the skins for 24 to 48 hours. The juice is then cold fermented.

*Cabernet Sauvignon: 50 %*

*Merlot: 50 %*

### TASTING NOTES

Deeper in colour than a traditional rosé, the Cabernet Sauvignon and Merlot contribute a great deal of fruitiness (strawberry and cherry). Long and rich on the pallet.

*Can be aged 2 / 3 years. Best enjoyed chilled, as an aperitif, or with grilled meats.*

Clairet is thought of as a summer wine but it is very pleasant all times of the year, especially as an accompaniment to simple meals.