



S. DELAFONT

VIGNERON NÉGOCIANT

La Clape 2017

Grapes:

40% Syrah, 40% Grenache, 20% Mourvèdre.

All our selections are made from growers working in biodynamie, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil:

Scree slope of clay and limestone. Influence of the sea breeze that bring freshness giving the grapes an added opportunity to reach their aromatic and phenolic maturity.

Vinification:

Traditional. Very long maceration (between 25 and 50 days) with a strict control of temperatures.

Ageing:

12 months of ageing with 80% of the wine in stainless steel barrels and 20% in French oak barrels.

Serve at :

16-17°C / 60°-62° F.

Storage:

Up to 10 years.

Age of vines:

Between 15 and 40 years old.

Alcohol :

14.5% by vol.

Eye:

Red deep with purple tint.

Nose:

Deep and complex with marks of spices and black fruits.

Mouth:

The wine has volume, roundness and freshness with a silky final.

Packaging:

- Bottle Burgundy Classique, square ring, color cinnamon, 660g
- Diam cork 3, 47mm
- Sealing cap complex thick personalized
- Back label French/English
- Export boxes of 6, flat



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SAS with a capital of 236 726 €