

## La Clape Classique White, Château d'Angles

Languedoc, France



<b>Product code</b>	DH04ZZWC
<b>Grapes</b>	Giro Ros
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Chateau d'Angles
<b>Vintage</b>	2022



Organic



Biodynamic Conversion



Vegan



Vegetarian

CHÂTEAU  
D'ANGLÈS  
LA CLAPE

### Producer

Eric Fabré, ex Technical Director at Lafite Rothschild, purchased this estate in 2001, ending his search for the best terroir for Mourvèdre in France. Recognising the potential of this grape with warming temperatures and increasingly dry summers, Eric and his son Vianney have been re-planting Mourvèdre and reinvigorating the soil life in the vineyards on their 35ha estate. The vines sit on the limestone and sandy soils of the famous elevated hill of La Clape. The dry north-westerly blows' through the herb scented terrain, wafting Thyme and Rosemary into the vineyards below. This 'garrigue' adds another dimension to the wines. In the vineyards, they focus on natural treatments such as pine resin over herbicides. The vineyards will be certified organic next year. Intervention is low in the winery, the classique range is aged in concrete tanks and the age-worthy Grand Vin spends time in one-year-old barrels sourced from the hallowed cellars of Lafite.

### Tasting Notes

Pale yellow colour with golden glints. Elegant bouquet of spring flowers and fresh spices such as anise or fennel. Smooth mouth revealing a rich and long complexity of white fruits balanced by a mineral freshness.

### Viticulture

La Clape is a rocky, limestone outcrop overlooking the Mediterranean and covering an area of 1,500 hectares. Basking in 300 days of sunshine a year, refreshed by Mediterranean breezes, the vines thrive in these hostile, chalky soils that are surrounded by 'garrigue', the wild scrubland typical to the South of France. The 45 hectare estate is managed by sustainable practices in accordance with the High Environmental Value charter (HVE) with respect for the environment, using composted pomace, mulched prunings, plowing, no insecticides and no weedkillers. Harvesting is

done by hand.

## Winemaking

Harvest : two months long picking according to maturity of each variety and plots. Grapes are hand-selected. Vinification : total de-stemming, slow pressing, juice is gravity-fed into vats, each variety is vinified separately. Cleaned from raw lees twice, traditional temperature controlled fermentation.

Ageing : stirring of the fine lees in concrete vats during 4 to 5 months. Natural stabilisation and static clarification by gravity, no fining