

# 2018 COUER CLÉMENTINE

## CLEM ROSÉ

CŒUR  
**CLÉMENTINE**  
CÔTES DE PROVENCE



**WINEMAKERS:** Gilles Baude and Bruno Crepin  
**REGION:** Côtes de Provence - France  
**VARIETALS:** Grenache (85%), Cinsault (10%), Syrah (5%)  
**MATURATION:** Stainless Steel  
**ANALYSIS:** 12.5% alc/vol | pH: 3.50 | TA 3.17 g/L

**VINEYARDS:** With 26 centuries of winemaking experience Provence is the oldest winegrowing region in France, and the first to produce Rosés. Coeur Clémentine's fruit is from "The Golden Triangle" - the villages of Puget-Ville, Pierrefeu and Cuers - what many believe to be the best soil and sought after grapes in the region. For more than a decade, Couer Clémentine has been working closely with several grape growing families who have been farming here for generations. Rising from the valley floor, the vineyards encompass diverse microclimates, rolling hills and hillside parcels with stony and calcific soils, which naturally limit fruit yields. CLEM is a limited-release Côtes de Provence rosé created by Coeur Clémentine using coveted grapes from smaller parcels at a higher elevation within the "Golden Triangle".

**WINEMAKING:** Couer Clémentine maintains a late night/early morning harvest when temperatures are coolest. The Syrah is directly pressed and fermented, while the Grenache and Cinsault undergo a light pre-fermentation maceration to extract color and develop texture. After fermentation the individual wines are transferred to stainless steel for up to 45 days separately until blending and bottling.

**TASTING NOTES:** The 2018 vintage is fruity, fresh and balanced. The nose reveals complex notes of guava, white flowers and a hint of freshly baked brioche. The fresh and crunchy palate on the attack is prolonged with a certain fullness and persistent fruitiness.

**ABOUT COUER CLÉMENTINE:** Coeur Clémentine is the result of the decades-long friendship of its founders, Steve Veytia and Pierre Arosteguy, and their shared passion for the wines of Provence. Steve, a native of St. Helena, California and Pierre, the 5th generation owner of the oldest family run epicerie in France, Maison Arosteguy in Biarritz, launched their first vintage in 2008 and the wines have gone on to win numerous awards. Coeur Clémentine's grapes are grown in what many believe to be the best soil and sought after fruit in the region, called "The Golden Triangle." From soil and vine management, through to bottling, Coeur Clémentine's processes are all natural and focused on providing premium quality.

