

CLOVIS

— WINES —

SARL CLOVIS WINES

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PAYS DU GARD

INDICATION GEOGRAPHIQUE PROTEGEE

DESIGNATION :



IGP GARD RED 2012 - 14% VOL :

- * **VARIETY:** 50% Grenache, 20% Syrah, 30% Carignan
- * **RDT:** 90 hl/ha
- * **SOIL:** Argilous limestone
- * **VINIFICATION:** Traditional winemaking aged in oak during 6 months

ORIGYNS :



Produced in the heart of the Rhone Valley in Cotes du Rhone Gardoise, where the Romans established vineyards and left the majestic patrimonies such as, the most famous, the Pont du Gard aqueduct.. This wine is an intense wine with selection of parcel and winemaking control process.

TASTING :



Colour: Dense ruby. red

Aromas: The nose is strong with red fruits aromas .

Taste: An harmonious wine, pleasant to taste

SUGGESTION :



Serve in all occasions

Drink Before : 4 years

Serving temperature : 16° - 17°

PACKAGING :



- * **Bottles** Bordelaise EUROPEA 550 gr Antique 750 ml
- * **Corks** Natural Cork 49 mm
- * **Caps** Aluminium complex thick 55 mm
- * **Labels** Paper SIRIO PEARL ICE - 115 x 50 mm
- * **Cases** 1x6 standing EB 30 Kg with separation



PAYS D'OC

INDICATION GEOGRAPHIQUE PROTEGEE

DESIGNATION :



IGP OC RED 2012 - 13.5% VOL:

- * **VARIETY:** 100% Merlot
- * **RDT:** 80 hl/ha
- * **SOIL:** Argilous limestone
- * **VINIFICATION:** Traditional French, Aged 6 Months in oak

ORIGINS :



Nestled along the Mediterranean, the Pays d'Oc offers a variety of local wines giving strong personality. Specializing in the production of varietal wines, the Pays d'Oc has 32 different red and white wines. This wine is selected by our engineer oenologist to respect the demand on quality of Clovis Wines Range.

TASTING :



Colour: Deep garnet

Aromas: Red fruits and small sweet spices aromas

Taste: Delicate wine with ample and silky impression. persistent aromas, palatable and has a sweet finish.

SUGGESTION :



Stewed chicken, roast duck with apples, stewed mushrooms, cheese

Drink Before: 6 to 8 years

Serving temperature: 17° - 18°

PACKAGING :



- * **Bottles** Bordelaise BYBLOS 720 gr Antique 750 ml
- * **Corks** Natural 49 mm
- * **Caps** Aluminium complexe thick 60 mm
- * **Labels** Paper TINTORETTO GESSO - 60 x 105 mm
- * **Cases** 1x6 standing EB 30 Kg with separation



CORBIÈRES

APPELLATION D'ORIGINE PROTEGEE

DESIGNATION :

AOP CORBIERES RED 2012 - 13.5% VOL :

- * **VARIETY** 50% Carignan, 30% Grenache, 20% Syrah
- * **RDT:** 50 hl/ha
- * **SOLS:** Slate, limestone, gres
- * **VINIFICATION:** Traditionnal french winemaking aged in oak during 1 year



ORIGYNS :

On the area of Cathares , in the Pyrenees, the vineyard was planted at the II century BC Greeks. In Middle Ages appeared monastic vineyards which gave rise to many Abbeys and contributed to the development of the vine culture. This Corbières respond to our Clovis Wines specifications with control of parcel and vinification.



TASTING :



Colour: Intense purple reflections.

Aromas: Red fruits with a hint of blackberry, combining freshness and maturity, and notes of garrigue and peppers

Taste: Round and tasty with a fine and silky texture

SUGGESTION :



Pheasant casserole, lamb milk, Baron lamb, beef stew, Beaufort (cheese)

Drink before: 8 to 10 years

Serving temperature: 16° - 17°

PACKAGING :



- * **Bottles** Bordelaise COS VITORIA 650 gr 750 ml
- * **Corks** Natural 49 mm
- * **Caps** Aluminium complexe thick 60 mm
- * **Labels** Papier SAVIL ROW TWEED - 75 x 75 mm
- * **Cases** 1x6 standing EB 30 Kg with separations



CÔTES DU RHÔNE

INDICATION GEOGRAPHIQUE PROTEGEE

DESIGNATION :

AOP CÔTES DU RHÔNE RED 2010 - 14%

VOL:

- * **VARIETY:** 60% Grenache, 40% Syrah
- * **RDT:** 45 hl/ha
- * **SOLS:** Argilous rocky limestone
- * **VINIFICATION:** Aged in Oak during 12 Months



Produced in the Cotes du Rhone Meridional at the heart of a vineyard which is planted in the first century . The wine-making is controlled by our engineer oenolog with a selection of parcels situated on hills with low production in order to extract the best aromas.

TASTING :



Colour: Intense ruby red colour

Aromas: Red fruit and sweet spices

Taste Wine is ample and silky with good concentration, has a sweet final with ample tanins

SUGGESTION :



Turkey, barbecued beef, grilled lamb, fine cheese

Drink Before: 10 to 15 years

Serving temperature : 16° - 17°

PACKAGING :



- * **Bottle** Bourgogne LUCIA 600 gr Antique 750 ml
- * **Cork** Natural cork 49 mm
- * **Caps** Aluminium complex thick 60 mm
- * **Label** Paper COTON BIANCO 120 - 85 x 90 mm
- * **Boxes** 2x3 layers EB 30 Kg With separations



CÔTES DU RHÔNE VILLAGE

INDICATION GEOGRAPHIQUE PROTEGEE

DESIGNATION :

AOP CÔTES DU RHÔNE VILLAGE RED 2009
- 14,5% VOL:



- * **VARIETY:** 50% Grenache, 50% Syrah
- * **RDT:** 35 hl/ha
- * **SOLS:** Argilous rocky limestone
- * **VINIFICATION:** Aged 2 years in Oak

ORIGYNS :



Produced in the Cotes du Rhone Meridional near the village of Cairannes at the heart of a vineyard which is planted in the first century . The winemaking is controlled by our engineer oenolog with a selection of parcels situated on hills with low production in order to extract the best aromas.

TASTING :



Colour: Nice deep purple dark Red

Aromas: A little black fruit taste and the nose of spices

Taste: Mouth have a good balance between tannins and acidity and delicious mouth with red fruits aromas.

SUGGESTION :



Serve with chicken, red meat, game, strong cheese and spicy dishes

Drink before: 15 years

Serving temperature 16° - 17°

PACKAGING :



- * **Bottle** Bourgogne *RETRO* 750 gr Antique 750 ml
- * **Cork** Naturel cork 49 mm
- * **Cap** Aluminium complex thick 60 mm
- * **Label** Paper *COTON BIANCO 120* - 85 x 90 mm
- * **Box** 2x3 layers EB 30 Kg with separation



BORDEAUX

INDICATION GEOGRAPHIQUE PROTEGEE

DESIGNATION :

AOP BORDEAUX RED 2011 - 13.5% VOL :

- * **VARIETY:** 70% Merlot, 30% Cabernet Sauvignon
- * **RDT:** 45 hl/ha
- * **SOLS:** Argilous limestone of cerro
- * **VINIFICATION:** Aged in oak during 1 Year



ORIGYNS :

Bordeaux Region was dominated by British and make the name and appellation the famous of the World. Famous for the Grand Cru, Bordeaux have plenty of small wineries able to produce wine as in teh past days. The Bordeaux Clovis wines is a high control parcel of 2hectars with a low production and a fine winemaking equivalent of the Grand Cru.



TASTING :

Robe: brillant colour red

Aromas: fresh red fruit nose and black currant

Taste: Slightly and ample sensation, with a final of soft dannis



CONSEILS PRATIQUES :

Excellent with Bordelaise steak, beef, lamb, grilled veau, gamb, volaille, strong cheese

Drink before: 8 years

Serving temperature: 16° - 17°



PACKAGING :

- * **Bottle** Bordelaise BYBLOS 720 gr Antique 750 ml
- * **Cork** Naturel cork 49 mm
- * **Cap** Aluminium complex thick 60 mm
- * **Labble** Paper TINTORETTO GESSO - 78 x 75 mm
- * **Box** 2x3 layers EB 30kg with separation



BORDEAUX SUPÉRIEUR

INDICATION GEOGRAPHIQUE PROTEGEE

DESIGNATION :

**AOP BORDEAUX SUPERIEUR RED 2010 -
13.5% VOL:**



- * **VARIETY:** 70% Merlot, 20% Cabernet Sauvignon, 10% Petit Verdot
- * **RDT:** 35 hl/ha
- * **SOLS:** Argilous limestone of cerro
- * **VINIFICATION:** Aged in Oak during 24 months

ORIGYNS :



Bordeaux Region was dominated by British and make the name and appellation the famous of the World. Famous for the Grand Cru, Bordeaux have plenty of small wineries able to produce wine as in teh past days. The Bordeaux Clovis wines is a high control parcel of 2hectars with a low production and a fine winemaking equivalent of the Grand Cru.

TASTING :



Colour: deep ruby

Aromas: Epxressive red fruit nose with delicate wood

Taste: The mouth is ample with a good concentration, silky and delicate mouth

SUGGESTION :



Roti wild boar, lapin ,Serrano ham, Bordelaise steak

Drink Before: 8 to12 years

Serving temperature 17° - 18°

PACKAGING :



- * **Bottle** Bordelaise ZETA 900 gr Antique 750 ml
- * **Cork** Naturel cork 49 mm
- * **Cap** Aluminium complex thick 60 mm
- * **Lable** Papier *TINTORETTO GESSO*- 78 x 75 mm
- * **Box** 2x3 layers EB 30 Kg with separations

