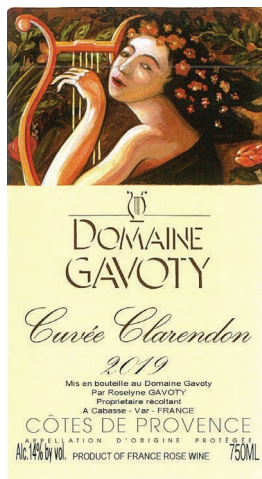


Domaine Gavoty



Clarendon Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Cinsault (85%), Grenache (15%)
- **Average Annual Production:** 20,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From scattered sloped parcels surrounding the Campdumy farmhouse near the commune of Cabasse
- **Soil Types and Compositions:** Triassic limestone-clay
- **Vine Age, Training, and Density:** Trained in Cordon and Guyot, vines were planted in early 1960's
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Following total detemming, wine ferments in stainless-steel tanks for 3-4 weeks. Selected yeasts are used only when necessary.
- **Pressing:** Pneumatic pressing, direct pneumatic pressing for Carignan
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Raised separately and blended before bottling.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

Bernard Gavoty, in his articles for Le Figaro, often wrote under the curious Anglophone pseudonym Clarendon, and this cuvée—produced from the domaine's oldest vines (dating back to the early 1960's)—honors his memory. "Clarendon" combines a touch of saignée with the juice from the first pressing, striking a wonderful balance between vinosity and brisk drinkability. Both nose and palate are multilayered and beguiling, and although the fruit is brightly kinetic, there is a sense of regal richness to this cuvée that has nothing to do with weight.