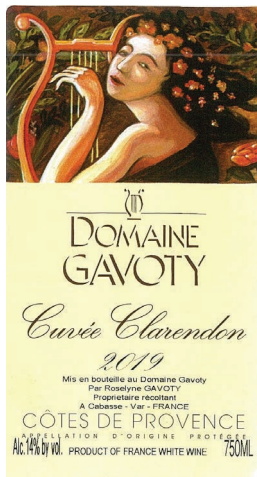


Domaine Gavoty



Cuvée Clarendon Blanc



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Rolle / Vermentino (100%)
- **Average Annual Production:** 18,000 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 1981
- **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 and concrete vats for 3-4 weeks. Selected yeasts are used only when necessary.
- **Pressing:** Pneumatic direct pressing
- **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 and concrete vats
- **Press Wine:** Wine is 100% *vin de presse*
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

Like its rosé counterpart, the “Clarendon” Blanc is produced from Gavoty’s oldest vines—in this case, Rolle planted in 1981. While no heavier than the “Grand Classique” above, this is both more blatant in its minerality and more multilayered, with fruits verging on the exotic corseted by a palpable sense of appetizing bitterness. Vinified and raised in cement and steel, “Clarendon” Blanc relies on the quality of its fruit rather than any *trompe l’oeil* of élevage to express its underlying complexity. As the 2015 and 2013 vintages (tasted in 2021) attested with force, this is a wine that will blossom in the cellar, and it stands as one of the greatest white wines from Provence we have encountered.