DENIS BARRAUD





Clairet De Lyne

Appellation: Bordeaux Clairet

Varietals: 80% Merlot, 20% Cabernet-Sauvignon

Terroir: Clayey chalk, gravels and sand.

Vines: Planting density 5500 plants/Ha. Vineyards grassed

and drained.

Viticulture: Deleafing and green harvesting, soil improvement using organic materials exclusively. Table sorting of grapes.

Vinification: Saignée (removal of fermenting must) from all the estates' wines to give the proportions of 20% Cabernet Sauvignon and 80% Merlot. This wine benefits in part from the terroirs of Saint-Emilion and Saint-Emilion Grand Cru. Fermentation at 20°C to guard the aromas.

Tasting notes:

- A very expressive and fruit forward wine which will accompany summery meals very agreeably.
- Serve between 10-12°C
- Wine/food match: Charcuteries, mixed salads, summer barbecues, fish, poultry.

