



#### CUVÉE

Domaine de la Tête Noire – Cuvée « La Clapière »

#### APPELLATION

AOC Vacqueyras

#### TYPE

Red

#### MILLESIME

2017

#### ASSEMBLY

Grenache noir 60%, Syrah 25%, Mourvèdre 15%

#### IN BRIEF

Bottles produced : 7 000

Planted area : 6,5 ha

Planting density : 4 500 vines/ha

Yield : 36 hl/ha

Average age of vines : 35 years

#### TERROIR

Stony red clay and sandy-silty soil

Parcelles La Féraille, La Clapière, Les Ramières

#### VINIFICATION

Manual harvest, vatting for 3 weeks on average in stainless steel vats, total destemming, traditional vinification with winding and offloading

#### AGEING

18 month in stainless steel vats

#### SPECIFICATIONS

Alcohol content: 14,5

Wine labels : Organic Agriculture

Allergens(sulphite) : Contains sulphites

Allergens (egg) : Does not contain egg or egg products

Allergens (milk) : Does not contain milk or milk-based products

#### FOOD & WINE PAIRINGS

Osso bucco, beef goulash, Sponges

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#### Domaine de la Tête Noire

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