

Domaine de Clairac

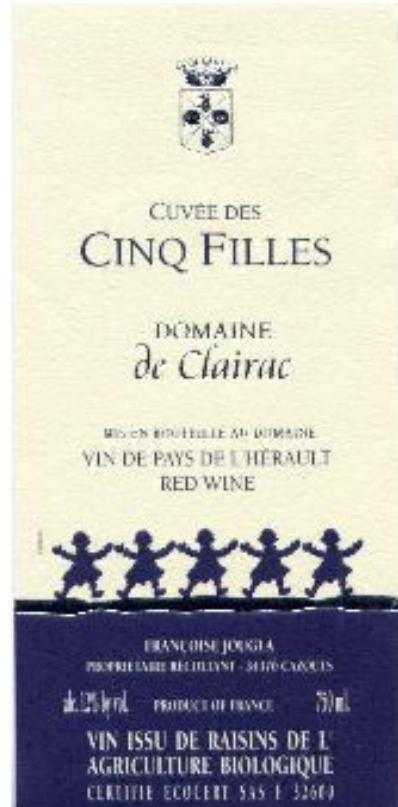
CUVEE DES CINQ FILLES

This fruity, spicy red wine is grown just west of the ancient city of Beziers, in the Languedoc region of southern France. Francoise Jougla, the owner of Domaine de Clairac, and her father Claude, have been involved in French organic viticulture since its rebirth during the 1960s. Their expertise in the field is widely respected throughout France. The health and richness of their wines, and the vines from whence they come, reflect the decades of biological activity maintained in their soils. Francoise now manages the family estate and oversees all winemaking with a palate educated since childhood.

Who are the Cinq Filles (five daughters) Francoise, her sister Claudette, and their three daughters, who together now own the estate established by their father and grandfather. This wine celebrates their joy in a women owned property that is also a pioneer in organic methods. All grapes are from the estate.

The 2003 vintage is a blend of 70% Grenache, 10% each Syrah, Merlot, and Cabernet Sauvignon. The Grenache expresses much of the flavor and body common to Languedoc red wines. Merlot and Cabernet add finesse and ripe fruit flavors. The result is a very robust and drinkable wine with an aromatic nose and spicy, fruity taste. It is a good wine for any lighter meat or cheese dishes as well as grilled fish and meats. Try a bottle with your next meal and you will appreciate the work this family has contributed to the world of organically grown wines!

Francoise Jougla also makes an excellent, rich and earthy Syrah red and a smooth, fruity Marsanne white wine imported by Chartrand Imports. The Jougla family also owns an estate in Bordeaux that produces Chateau Moulin de Peyronin, an excellent and easy drinking, lighter style claret.



Imported by Chartrand Imports, Rockland, Maine