

Domaine de Clairac

Marsanne

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

Marsanne is a white grape variety traditionally grown in Provence and other areas of southern France. Although often used in blends for still and sparkling wine, it has enough body and flavor to assert its own character. It brings rich aromas of dried fruit, here combined with the buttery nuances of aging in oak barrels. In the mouth it is smooth and luscious, with a long finish of nutty fruit and butter aromas. This Marsanne is a fine wine for aperitifs, any light meat or cheese dishes and is excellent with grilled or lightly fried fish. Try a bottle with your next meal and you will appreciate this unique and lesser

known grape from the South of France!

Francoise Jougla also makes excellent, rich and earthy Syrah and a lighter red blend (Cuvée Cinq Filles) 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.

Wine Spectator:

89 Domaine de Clairac Marsanne Vin de

Pays de l'Hérault 2003 Lively white, with spiced butter and ripe pear flavors, and some interesting mint and cardamom notes. Rich, smoky finish. Drink now. 300 cases made.

—K.M.

