



Clos Victoire

Appellation d'Origine Protégée
Coteaux d'Aix-en-Provence

In the hollow of the natural setting formed by the cliffs of Calissanne, the planting of vines began here, in this valley between rocks and pond. In the past, this enclosed area took on the natural forms of the terroir. Hedges of century-old cypress trees and low stone walls shape these superb plots of land.



Colour



Nose



Taste



Grape varieties



Pairing



Service

Rosé

Translucent raspberry

Red berries (raspberry, redcurrant, wild strawberry)

Fresh and pleasant texture, final taste on citrus and redcurrant

Grenache, Syrah, Rolle

Exotic food, lamb, Provence style slow cook

Serve chilled: 8-10°C

Red

Deep and in a blaze of glowing shade ruby

Garrigue (laurel, thyme), Red fruits coulis, exotic wood

Aromatic complexity, hints of roasting. Powerful wine

Syrah, Cabernet-Sauvignon

Meats, game, cheeses assortment

16°C

White

Golden

Floral, hazelnut and honey aromas

Complexity and ample texture. Dried apricot and honey aromas.

Rolle, Sémillon

Sauce fish, white meat, cheese plate, foie gras

Serve chilled: 8-10°C

PROPRIÉTAIRE - RÉCOLTANT

LA JASSO
DE Calissanne

SAS La Jasso de Calissanne – Route Départementale 10 – 13680 Lançon-Provence, France

Tel. +33 (0)4 90 42 63 03 – commercial@chateau-calissanne.fr

www.chateau-calissanne.fr – facebook.com/calissanne – instagram.com/chateaucalissanne

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



Clos Victoire

Appellation d'Origine Protégée Coteaux d'Aix-en-Provence

« The reflection of the terroir ! »

Rosé winemaking

The grapes are crushed and then put into vats for a maceration of a few hours, as is customary for a rosé "de saignée". Alcoholic fermentation is carried out at controlled temperature for 15 days. In order to bring complexity to the wine, the juices are aged for 3 months in barrels.

ABV: 13,0%

Vintage: 2019

Red winemaking

Thermo-regulated vinification, in small volumes by separate grape varieties and long maceration (15 to 20 days). After malolactic fermentation, the wine is aged in oak barrels (barriques and demi-muids). Blending is carried out at the end of the ageing process, after tasting each of the barrels.

ABV: 14,5%

Vintage: 2017

White winemaking

The grapes are pressed at low temperature; only the first juices are selected, to be vinified in new barrels - on fine lees, to give this cuvée the exceptional fatness that symbolises it. Malolactic fermentation is not carried out, to preserve the wine's freshness and liveliness.

ABV: 12,5%

Vintage: 2019



Item code	Volume	Bottle style	Bottle barcode	Case barcode			
Rosé : CVRS19B75 Red : CVRG17B75 White : CVBL19B75	750 ml	Bordelaise	Rosé : 3-301160-011217 Red : 3-301160-011224 White : 3-301160-011231	Rosé : Red : 3-301160-606123 White :			
Bottle weight	Unit per case	Case weight	Case dimensions	Cases per layer	Layers par pallet	Unit per pallet	Pallet dimension
1,42 kg	6	8,63 kg	48 * 33,8 * 8,5 cm	15	12	360	120 * 80 * 130 cm

PROPRIÉTAIRE - RÉCOLTANT

SAS La Jasso de Calissanne – Route Départementale 10 – 13680 Lançon-Provence, France
Tel. +33 (0)4 90 42 63 03 – commercial@chateau-calissanne.fr

www.chateau-calissanne.fr – facebook.com/calissanne – instagram.com/chateaucalissanne

LA JASSO
DE Calissanne

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.