



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

DOMAINE CLAVEL « COPA SANTA » LANGUEDOC – 2021



ORIGIN

LANGUEDOC, FRANCE

APPELLATION

LANGUEDOC

VARIETALS

83% SYRAH
17% GRENACHE NOIR &
MOURVÈDRE

VINEYARD

+/- 40 YRS. OLD VINES ON
AVERAGE

SOILS

GALET ROULÉ STONES OVER
CLAY SUBSOILS.

FARMING

100% ORGANIC BY EUROPEAN
STANDARDS
HAND-HARVESTED GRAPES ARE
SEPARATED BY PLOTS

WINEMAKING

AGED 20 MONTHS IN BARRIQUE
AND Foudre

TECHNICAL INFO.

14.5% ALC. |

ESTATE

Pierre Clavel, owner and winemaker is responsible for the magic and birth of COPA SANTA. The first vintage for Copa Santa was in 1992. Pierre Clavel was looking for something special, something exquisite in the 1980s. At that time, the Syrah's was tight, austere and under "reduction". When the first barrels arrived from Chateau d'Angludet, Pierre filled the barrels and instantly the wines were breathing—entirely transformed—COPA SANTA WAS BORN. Since 2017, one year after acquiring a vineyard near Montpeyroux, the already legendary "Copa Santa" cuvée has been produced exclusively from this site. Interspersed with almond and olive trees and surrounded by garrigue, the Clavels fell in love with this unique terrain, which clings directly to the slopes of the Larzac. From this high plateau - an important barrier between Atlantic and Mediterranean weather - cool air flows over the vines into the valley every day, refreshing the lush flora and the people working in the vines.

TERROIR

The Copa Santa vines are planted in "Les Gres" soils, 16 to 20 feet of galets roulés rounded stones (which provide excellent drainage) over a deep red clay bed. These stones conserve the cool morning air so that the vines don't lose too much water in summer, as well as storing the sun's heat and releasing it at night. The climate is Mediterranean, with the strong Mistral wind blowing from the North, lots of sunshine, and little rain. This hot dry climate helps vines recover from injury faster, limits diseases, and concentrates the grapes. The vigneron helps the vine through its stages following certified organic standards.

ABOUT THE WINE MAKING & PROFILE

Copa Santa grapes are hand-picked and fermented in concrete containers, and the wine is placed in used wooden barrels (including barriques) for 20 months to mature, and this rest period has the desired effect: the wine should find itself, paint a new picture of its life for us year after year. So it is that this time, alongside all its garnet and ruby splendor, the delicate tan of maturity and its bouquet offer a spectacular view of the world of aromas that surrounded it all year.

Copa Santa has an intense black robe color with depth and concentration. Ripe fruits of cherry, spicy notes, chocolate and smoke. [A round attack, noticeable density in the mouth followed by a long finish with complex fruits and spicy aromas.

FOOD PAIRING

Enjoy with stew, lamb with herbs, grilled meats, spicy sausages or with duck breast carpaccio or sliced octopus with chickpeas and chorizo.

REVIEWS

2021 – *"This wine has not yet been reviewed."*