France, TGP | 2024

CUVÉE CLEMENT

”A Fresh Breeze from the Mediterranean”



Story An orange wine from Maury in Roussillon, made with skin contact – aromatic, richly textured, and vibrant, with Mediterranean freshness. Maison Balmigère is a fifth-generation family-owned estate in Maury, Roussillon. The vineyards are planted on slate soils and caressed by Mediterranean winds, creating ideal conditions for expressive and characterful wines. The estate focuses on minimal intervention and respect for nature, allowing the grapes and the character of the region to shine clearly in every cuvée. This wine combines freshness and structure, offering a modern interpretation of a traditional method. It is an ideal introduction to orange wines for curious wine lovers and a versatile option for food pairings. Cuvée Clément is an orange wine produced using the skin-contact method: white grapes ferment with their skins – much like in red wine production – developing colour, structure, and aromatic complexity.

COLOR Yellowy orange

AROMA Notes of apricot, dried citrus peel, tea, and honey.

TASTE The palate is fruity with subtle spice, supported by a light tannic grip and a fresh mineral finish.

TIPS FOR USE Excellent with tapas, grilled vegetables, spicy dishes, charcuterie, Mediterranean cuisine, grilled fish, or aged cheeses.

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Muscat Grenache Gris	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER		**PRODUCT NUMBER**	249002
ALCOHOL CONTENT	11,5%		
SUGAR CONTENT	1 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari