



Mr & Mrs Théo

Charlène et Laurent  
CLAPIER  
Vigneron Paysan

drôme provençale (26) France



# Mogul 2024

Vin de France

**Grapes variety** : 30 % Marsanne 30 % Roussane 20 % Viognier  
20% Grenache blanc

**Planting** : 4 000 vine stock/ha, between 10 and 30 years

**Yield** : 50 hl/ha

**Vineyard** : St Restitut, les Granges Gontardes

**Ground** : sandy limestone clay (St Restitut), and rolled pebbles (les Granges Gontardes)

**Altitude** : 130 m

**Orientation** : south

**Driving system** : simple Guyot with top trellising

**Harvest** : mechanical harvest after tasting the grapes for cheapest balance between freshness and fruity



**Vinification**: free-run juice at the receiving bin  
vinification at room temperature in the cellar

**Yeasts** : indigenous

**Filtration** : plate filter

**Maturing** : 6 months in fiberglass tanks

**Potential aging** : 3 years

**Labeling** : organic wine certified by Ecocert FR-BIO-01 and biodynamic wine certified by Demeter



**Production** : 6 000 bottles

**Sulphites** : - mg / L total

**Alcohol** : 12 % vol.

## Wine characteristics

the Mogul selection is made like the traditional south Rhône to make a fruity wine with fatness in the mouth.

## History of the name

Mogul is the name of an american tractor from 1907 according to Laurent Clapier grandfather's name



## To match with

this white wine is the perfect companion to the traditional truffle Tricastin's omelette but also to a white sausage with apples, fresh puff picodon, toast with fish eggs or with fresh pasta with crab legs ...

**Service temperature** : 8°C

**LES CAVES CATHÉDRALES**  
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