

# Le Clos Rouge - Terroir Basalte

## 2021

2021 will be remembered as a special year, marked by a strong meteorological instability. The general state of the vineyard was difficult to maintain, and it is at the price of constant efforts and increased vigilance that we were able to preserve all the qualities of the vineyard. The 2021 vintage is rather late but the sanitary state of the berries is very good, although smaller than the previous years, their sugar content is remarkable, and the cool nights allowed to keep high levels of malic acid and a beautiful phenolic maturity. These unusual climatic conditions offer us a surprising vintage, with an exceptional minerality and freshness.

## APPELLATION

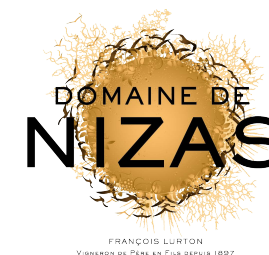
AOP Languedoc

## GRAPE VARIETIES

60% Syrah, 20% Grenache,  
15% Mourvèdre, 5% Carignan

## WINEMAKING

Several times a day the vats are drawn and the aroma precursors are released as well as the colour. The temperature is raised to encourage a spontaneous fermentation. Once fermented, several cap plunging are necessary for the desired tannic extraction.



## TERROIR

Basalt and Villafranchien.

## DENSITY

4444 vines/ha.

## AGE OF THE VINES

25 years.

## YIELD

40 hl/ha.

## FIRST VINTAGE

2018

## WINEMAKER'S NOTE

Smooth and sensual, it reveals intense notes of red fruit. The personality between the fruits and spices of Syrah finds its balance between the sweetness of old Grenache and the vivacity of Mourvèdre, and delivers a generous and precise wine.

## FOOD PAIRING

Duck Breast, smoky ribs, red meat with green pepper sauce.

## AWARDS

*Vintage 2018*

**90 pts**  
**Wine Spectator**



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