

Le Clos Rosé - 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

40% syrah, 30% grenache, 30% mourvèdre

WINEMAKING

The grapes are harvested early in the morning and then pressed immediately. The juice is then cold settled within 48 hours, except for the Grenache, which benefits from a 5-day maceration on the must. Fermentation then takes place at a temperature of between 16 and 18°C in stainless steel tanks and between 18 and 20°C in amphorae. At the end of fermentation, the wines are worked on fine lees for a week, then racked, blended and worked on fine lees for another month.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



TERROIR

Clay, Limestone and Villafranchien.

DENSITY

3000 vines/ha, gobelet and trellised.

AGE OF THE VINES

20 years.

YIELD

35 hl/ha.

FIRST VINTAGE

2018

WINEMAKER'S NOTE

Charming on the nose, with floral and citrus notes, this wine reveals a crisp, mineral mouthfeel. The finish is marked by notes of red fruit.

FOOD PAIRING

Goat cheese salad, turbot, monkfish, seafood, fried squid or sea urchins.

AWARDS

Vintage 2020

90pts

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90pts

vinous

Vintage 2018

90pts



89 pts



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