

Le Clos Rosé - Terroir Basalte

2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. According to the French regions, a strong frost at the beginning of April caused a consequent loss of production, fortunately the buds were less developed than in 2021 and the Languedoc was spared. From May to October, drought and exceptional heat marked the vintage with three heat waves of over 40° C. The combination of these hazards resulted in a low harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes.



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.



WINEENTHUSIAST
BEST of YEAR
2019

AWARDS

Vintage 2020

90pts

JAMES SUCKLING.COM

90pts

vinous

Vintage 2018

90pts

WINEENTHUSIAST
MAGAZINE

89 pts

KensWineGuide.com



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