

FONTAINE DU CLOS



CASTILLON

AOP Cru VACQUEYRAS Red 2012

90-92+ Jeb DUNNUCK for PARKER 2014

91-93 Josh RAYNOLDS for TANZER 2014

Varietals:

SYRAH, GRENACHE

Terroir:

Qualitative « Terroir » of the “garrigues of Vacqueyras”. Stony, calcareous-clayey soil with a big proportion of round smooth pebbles. Planting density: 4000 vines per hectare. Yield: 35 Hectolitres per hectare.

Vinification:

Harvesting is done manually in late September. Winemaking is traditional (destemmed and crushed), then placed in a tank with two daily pumping and a double load shedding until racking. During 16 months, the wine is aged in barrels for maturation and bottled for optimum aging.

Tasting notes:

View: Dark and shiny dress

Nose: Sparkle and elegance on the nose with black fruit aroma (blackberry), dried herbs of the “garrigue”, crushed olives, but also graphite.

Mouth: lovely with sweetness and roundness in the attack and of the flesh. The finish is long with soft tannins on the cherry and white tobacco enhanced with a touch of toast.

Food recommendations: This wine will match very well with a stew (hare, boar ...), a grilled red meat, and why not just with a cigar by the fire?

14.5% vol.

Serving temperature: 18°C

It will hold its promises during minimum 5 to 7 years.

Appellation d'Origine Protégée Vacqueyras Cru