





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.

TERROIR Basalt and Villafranchian terroir

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

AGE OF THE VINES 25 years

DENSITY & YIELD 4 444 vines / ha 40 hL / ha

FIRST VINTAGE

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.



WINEMAKER'S NOTE

Rich and sensual, this wine reveals intense notes of ripe red fruit. The spicy, fruity personality of the Syrah is balanced with the sweetness of the old Grenache and the liveliness of the Mourvèdre to produce a precise wine with silky tannins.

FOOD-PAIRING

This fruity, rich wine will accompany simple dishes such as a charcuterie platter, cheese platter or barbecued ribs, as well as the most sophisticated dishes: roast duck, red meat with a green pepper sauce.

AWARDS

2020 90^{pts} Bettane & Desseauve 2019 91^{pts**} Miquel Hudin 91^{pts**} James Suckling 90^{pts} TASTED Andreas Larson 2018 92^{pts} Wine & Spirits 90^{pts} Wine Spectator





LE CLOS.

