## Le Clos Rouge - Terroir Basalte

## 2020

Despite significant mildew pressure in the early spring due to abundant rain falls and high humidity in the morning, we managed to contain the disease and maintain relatively healthy grapes throughout the summer. It allows us today to harvest in good conditions, both in terms of quality and quantity.



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.



LANGUEDOC

PEZENAS



**TFRROIR** 

Basalt and Villafranchien.

DENSITY

3000 vines/ha, gobelet and trellised.

AGE OF THE VINES

25 years.

YIELD

30 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** 

90 pts

Vintage 2018

**Wine Spectator**