

# 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

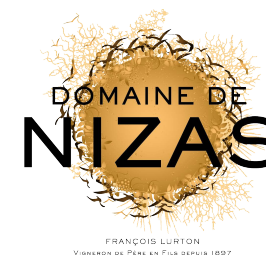
AOP Languedoc

## GRAPE VARIETIES

40% Syrah, 30% Grenache, 30% Mourvèdre

## WINEMAKING

Collected at night, the Syrah, Grenache and Mourvèdre grapes are pressed and immediately put in the cold (8°C). After 24 hours, the juice is placed in a tank at 8°C for a minimum of five days before settling and fermentation. At the end of the fermentation period, the wine is raked and aged on fine lees with batonnage.



## 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 fresh fruit notes (redcurrant, morello cherry), this wine reveals a beautiful liveliness and crunchiness on the palate, while keeping its roundness and finesse.

## FOOD PAIRING

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

## AWARDS

*Vintage 2020*

90pts

[JAMESUCKLING.COM](https://www.jamesuckling.com)

90pts

vinous

*Vintage 2018*

90pts



89 pts



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