

Le Clos Rouge - Terroir Basalte

2018

IWH DIFROG DGG DUH WKH YLWDH LV
FKDDFWHLVHGEDMSLYHDLHFRDLIDOO
SLO ODDC HORLVUHKDVEDVHGDVUR
GHYHORSPHURIMLHGLVHDVHVVEK DVPLOGHKLEK
GSHGLR WKH VHFWRV DGSORUV FDVHG D
VLLLEFDW ORVVRIKDYHVU WUKHRWKHKDGWKLV
HWMSLKDVPDGLU SRVLEOHWRHSOHLVKHVHYHV
DWHIRP WKHVRLO DGHVSLWHDYHKRW DGG
VPPH WKH YLHV HHRW YH HOO LPSDFW HG E
DWHVUHVVKHKDYHVUWRNRNSODFHCHWKHV

APPELLATION

AOP Languedoc

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.



TERROIR

Basalt and Kimmeridgien.

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.

FOODPAIRING

Duck Breast, smoky ribs, red meat with green pepper sauce.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897

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