

# FONTAINE DU CLOS



## CONFIDENCES

Red 2013

**BRONZE Medal IWSC 2014**

**88/100 Jeb DUNNUCK for WINE ADVOCATE 2014**

**AOP COTES DU RHONE**

### Varietals:

70% Grenache, 30% Syrah

### Terroir:

Stony and calcareous-clayey soil of the "Garrigues"

### Vinification:

The two varieties are vinified separately.

The Grenache grapes are harvested by end September at full maturity. Traditional vinification, then the wine is aged in tank on fine lies during 3 months to keep the fruit.

Syrah: the grapes are harvested by mid-September. Traditional vinification, then aged in tank on fines lies during 3 months before blending with Grenache and bottling.

### Tasting notes:

**View:** Brilliant with garnet tints

**Nose:** Delicate first nose of peony, then white pepper and cherry note

**Mouth:** Nice balance on the palate with grainy tannins and a chocolate finish. A crisp wine, very pleasant

### Food recommendations:

Serve with red meat, cheeses, will perfectly match the « Provençale cooking »

Alc/Vol: 13.5°C

Serving temperature: 16/18°C

To drink within 3 to 5 years

*APPELLATION ORIGINE PROTEGEE*