

FONTAINE DU CLOS

Reflets de l'âme

90-92/100 Josh RAYNOLDS for TANZER

89-91+/100 Jeb DUNNUCK for PARKER

Red 2012

AOP Cru VACQUEYRAS

Varietals:

60% Grenache noir, 40% Syrah

Terroir:

Qualitative « Terroir » of the “garrigues of Vacqueyras”. Stony, calcareous-clayey soil with a big proportion of round smooth pebbles. Planting density: 4000 vines per hectare. Yield: 35 Hectolitres per hectare.

Vinification:

Hand harvested by end September. Total de-stemming. The two varieties are vinified separately. Traditional and ancestral vinification, during 21 days on marc, with two daily pumping over, one or two « délestages », and under controlled temperature. The Grenache are aged in tanks on fine lies, and the Syrah in oak barrels, before blending and bottling.

Tasting notes:

View: Crystal dress with garnet tints.

Nose: Delicate first nose, then notes of blackcurrant bud, strawberry and raspberry coulis, nutmeg and salted butter caramel

Mouth: Round attack, ample, on the Mara des Bois and Garriguettes notes. Nice tannins grain

Food recommendations:

Serve with red meat, game, stews and all type of cheeses.

14% vol.

Serving temperature: 16° up to 18°C

It will hold its promises during minimum 5 years.



Appellation d'Origine Protégée Vacqueyras Cru