FONTAINE DU CLOS





Alc/vol14% Serving temperature: 16°C - 18°C Best before 5 years

VACQUEYRAS

REFLETS DE L'ÂME 2015

AWARDS

89-91/100 - Jeb DUNNUCK 14-15,5 / 20 - Revue des Vins de France (RVF)

FOOD AND WINE PAIRING

Serve with red meat, game, stews and all types of cheese.

GRAPE VARIETIES

Syrah, Grenache noir

TERROIR

Stony clayey-calcareous soil

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 jettisons, and under controlled temperature. The Grenache are aged in tanks on fine lies and the Syrah in oak barrels, before blending and bottling.

TASTING

Bright dress with garnet reflections.

Charming nose on chocolate, candied (cherry & blackberry) and peppery.

Grained and fleshy mouth.



