



CLOS BAGATELLE

More than a family inheritance, Clos Bagatelle is marked out by its soul. Each cuvee surced from the four different terroirs of the domain bears the signature of this perfectionism with a touch of lightness.



ORIGIN, THE SOUTH

Languedoc-Roussillon,

Lis the world largest winegrowing region. It includes southern plains and more complex terroirs of garrigue in the hillsides.

L'appellation Saint Chinian,

Saint Chinian appellation is situated in the hillsides. It includes 20 villages and spreads over 3300 hectares. It is best known for its reds and rosés, its whites are rare and more prized.

Saint Jean de Minervois is the neighboring terroir,

Very atypical, it vis dedicated to the cultivation of muscat petit grain. It is a tiny terroir of only 200ha, cultivated by 6 doamains and a cooperative cellar. It was one of the first AOC created in 1948.



THE HISTORY OF CLOS

Clos Bagatelle was created in 1623, in the heartland of Saint Chinian.

The domain has been transmitted for 5 générations from mother to daughter.

Marie-Françoise started running the domain in 1963. She was the first to extend the original limits, helm on Saint Jean de Minervois.

Christine took over the estate in 1995, helped by her brother Luc. Seduced by the richness of Saint Chinian terroirs, they completed the vineyards by purchasing Donnadiou and Assignan plots.



Tribute to our mother, one of the first female winegrower in Languedoc and may be one of the first who believe in Languedoc wines to lay down. Here in front of the bottles ageing cellar.

CLOS BAGATELLE TERROIRS

Today Clos Bagatelle is composed of four terroirs :

The three main recognized terroirs of Saint Chinian Appellation :

❖ **La Lauze plots**,

Nested at the bottom of the valley on limestone clay soils.

❖ **Donnadiieu plots**,

On schistous hillocks.

❖ **Assignan plots**,

On terraces at an altitude of 250 m, on sandstone soils.

❖ **St Jean de Minervois plots**

On a plateau peaking at an altitude of 300 m, the vineyard lies on shining white stony soils.



La Lauze plot

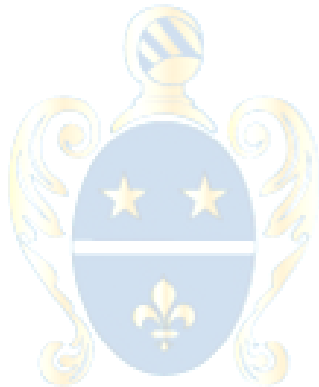
Donnadiieu plot

Assignan plot

St Jean de Minervois plot

A SUPPLEMENT OF SOUL

Caught up in the adventure, the sister and brother have been at the helm since they were grown up. For them, between dreams and challenges it's only a short step. Christine and Luc share the idea that it is always possible to do better. Exigency is their motto: For the last 20 years they have lived in perfect understanding and complicity.



CLOS BEGINS HERE



TENDER LOVING CARE FOR THE VINE

Vines with high upright trellising
Short pruning
Reinforced density
Regular crossed ploughing,
Mainly hand picking

Protecting the vines against any aggression, taming them, strengthening them, then observing.....
Choosing the right grape variety and the right terroir, letting the vine grow and become a one hundred old vine



CLOS BAGATELLE FOUR TERROIRS

LA LAUZE PLOTS

BRACING AND SMOOTH
RED, ROSÉ
SAINT CHINIAN ET PAYS D'HÉRAULT

The land is fertile in the bottom of the valley. The cold north wind corridor refreshes and sanitizes the crops. The vineyard extends over 19 ha at the foot of the domain, on limestone clay soils.



DONNADIEU PLOTS



GARRIGUE SCENTS AND EXUBÉRANT
CHARACTER. RED SAINT CHINIAN

Situated on hillocks the vines
are hidden by a lush
Mediterranean living
landscape
Schistous terroir lying over
24 ha

SES QUATRE TERROIRS

ASSIGNAN PLOTS

ELÉGANCE AND BRIGHTNESS
RED, ROSÉ AND WHITE
SAINT CHINIAN

Three blocks on terraces,
south exposure, 250m of
altitude. 5 ha planted with a
great diversity of grape
varieties on sandstone soils



ST JEAN DE MINERVOIS PLOTS



SCENT AND FRESHNESS
SWEET WINE
MUSCAT ST JEAN DE MINERVOIS
ET IGP PAYS D'HÉRAULT

Plateau covered with white
stones.

Low bush vines, extreme
drought

8ha dedicated to Muscat,
petit grain.



THE CELLARS

THREE VINIFYING CELLARS, THREE PERIODS

18TH CENTURY

Original large wooden casks, regularly renovated
Used for micro-oxygenation to soften the tannins.

1980's

Stainless steel vats, for optimum temperature control and hygiene.

2011

Small-sized cellar, 14 concrete vats equipped with double cooling devices to handle micro cuvees with optimum care.



DARING LANGUEDOC WINES TO LAY DOWN

Cult of time in the barrel ageing cellar, bottle ageing cellar and finally in the vinotheque, for a magic moment of discovery.



Some wines are matured for 24 month
Some bottles are laid down for 36 months
Some vintages on sale are 5 year old

DARING TO CREATE



Doing things differently. Rosé vinified in barrel then barrel-aged; growing different varieties in a single plot, making a red with dominant chocolate flavor, or a light muscat.

Christine challenges the conventional wisdom from vine to bottle

CLOS IN NUANCES

A l'Origine



Saint Chinian AOP rouge

30% syrah, 30% grenache
25% carignan, 15%
mourvèdre

Hand picking, each grape
Variety is vinified
separately for 15 days.

7 months ageing in large
Wooden casks.

Méditerranéan &
Voluptuous

A l'Origine



Saint Chinian AOP rosé

50% cinsault, 30%
grenache, 10% carignan

Hand picking, cold pressing,
Must settling, blending
Then alcoholic fermentation

Bottling 6 months after the
Grape harvest

Luscious & fruity

Veillée d'Automne rouge



Saint Chinian AOP rouge

30% syrah, 30% grenache,
30% mourvèdre, 10% carignan

Hand picking, grapes are sorted
in the vineyard
Long maceration, 10% carbonic
maceration,
Daily pumping over

One year barrel ageing,
25% in brand new cask

Bracy & warm

Sentiers de Bagatelle, Donnadiou



Saint Chinian AOP rouge

56% syrah, 20%
mourvèdre, 15% grenache,
15% carignan.

Hand picking
Each grape variety is
vinified separately
Between 18 and 28 days
depending on
The softness of the
varieties .

One year ageing in large
wooden cask.

Intense and complex

Colline d'Assignan



Saint Chinian AOP
rouge

50% grenache, 30%
syrah, 20% carignan

Hand picking
Each grape variety is
vinified
Separately
Fermentation between
18 and 30 days
Depending on the
varieties.

4 month ageing in large
wooden cask.

Délicacy and
fullness

Colline d'Assignan



Saint Chinian AOP rosé

50% grenache, 30%
cinsault, 20% carignan

Press rosé
Cold must settling for
each grape variety
Low temperature
fermentation,
5 month ageing in
concrete vats.

Floral and silky

Colline d'Assignan



Saint Chinian AOP blanc

60% roussanne, 20%
carignan blanc, 15%
grenache blanc, 5%
vermentino

Whole grapes are
pressed,
Cold must settling for
each grape variety
Low temperature
fermentation
5 month ageing in
concrete vats .

Straightforward and mineral

La Terre de mon Père



Saint Chinian AOP rouge

50% mourvèdre, 40% syrah,
10% grenache

Hand picking
Grapes are sorted then
destemmed
Cold must setting
Long vatting

9 month ageing in oak barrels

Great and harmonious

Je me souviens



Saint Chinian AOP rouge

97% mourvèdre, 3% syrah

Hand picking
Grapes are sorted
Long vatting: between 28 and 33
days.
Wines are put into new oak barrels
for 20 months
Before the malolactic fermentation
No fining, no filtration.

Opulent et refined

Le Secret



Saint Chinian AOP rosé

50% mourvèdre, 40% cinsault, 10% grenache

Bled rosé,
Fermentation in 228 l oak barrel
Malolactic Fermentation occurs in barrel

1 year barrel ageing,
Regular stirring for 4 months

Luscious and pure

Le Clos de ma Mère



Saint Chinian AOP blanc

60% roussanne, 20% carignan blanc, 10% grenache blanc, 8% viognier, 8% vermentino et 2 de manseng et chenin

Whole grapes are pressed
Cold must settling,
Low temperature fermentation,
4 month ageing in new oak barrels.
Regular stirring.

Subtle and elegant



CLOS IN NUANCES

Bagatelle



Muscat de Saint Jean de Minervois AOP

100% muscat

Whole grapes are pressed.

1st and 2nd press
Must settling at 4° C.
Fermentation at 16° C
Before alcohol addition.

Expressive and smooth

Grain de Lumière



Muscat de Saint Jean de Minervois AOP

100% muscat

Only the first press is handled.
Must settling at 4° C.
Fermentation at 16° C
Before alcohol addition.

Mineral and fresh

La Divine



White Sweet Pays d'Hérault IGP

100% muscat

Grapes are pressed whole.
Must settling at 4° C.
Fermentation at 14° C.
Fermentation stopped at 50 g residual sugar.
Wine is maintained at low temperature.

Shiny and refined

AUX 4 VENTS



Red Pays d'Hérault
IGP

50% cabernet franc,
30% mourvèdre, 20%
grenache

Clos Bagatelle
varieties are
enriched with
complementary
Varieties to give
fresh, gourmet wines.

Délicate and thirst
quenching



Rosé Pays d'Hérault
IGP

85% cinsault, 15%
carignan

Clos Bagatelle varieties
Are enriched with
complementary
Varieties to give fresh,
gourmet wines.

Soft and velvety



White Pays d'Hérault
IGP

30% vermentino, 20%
roussanne, 15%
sauvignon, 15% viognier,
15% grenache, 5%
muscat.

Clos Bagatelle varieties
Are enriched with
complementary
Varieties to give fresh,
gourmet wines.

Light and fresh

FROM RECOGNITION TO FREEDOM

FROM RECOGNITION... TO FREEDOM

For 2 consecutive years, Clos Bagatelle Red Saint Chinian has been awarded Decanter's International Trophy, together with 24 other world cuvees among 10 000 wines tasted.

Then Clos Bagatelle white Saint Chinian has won the Vinalies Grand Prix d'Excellence, which, for a winegrower, constitutes the ultimate recognition

No less than 10 medals per year for the last 10 yearshowever, whatever the importance of awards, what matters most is your opinion



BEING SERVED ON THE FINEST « STAR RESTAURANTS »

At Paul Bocuse's "Institute"
At Parc and Domaine d'Auriac star
restaurants both situated in Carcassonne.