



CLOS BAGATELLE

SAINT-CHINIAN



Aux 4 Vents

IGP Pays d'Hérault Rouge 2015

Cépages

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

Culture

The old Grenache of Bagatelle, established on arid terrains, is trained in gobelet. The Mourvèdre vines, planted in the seventies are trellised. Planted more recently (in the nineties), Cabernet Franc vines are also trellised.

Vinification

Grapes are hand-picked. Then, all the varieties ferment separately. After the alcoholic fermentation, the wines are matured in large cask for 6 months on average. Bottling in January 2016.

Character of the wine

Still very young, it has a vibrant ruby red colour. The nose is dominated by youthful aromas with red berries. The mouth is fleshy, revealing a good balance between tannins and fruit. This wine is quaffing, full of freshness.

Matching Food suggestions

It's a young wine but already enjoyable, though may be aerated before serving. It will be appreciated with kebabs, chicken with curry or veal cutlet Milanese.

Ageing

It's a young cuvee to taste fresh.



34360 Saint-Chinian - France
Tél. +33 467 93 61 63 - Fax. +33 467 93 68 84
closbagatelle@wanadoo.fr - www.closbagatelle.com

