



CLOS BAGATELLE

SAINT-CHINIAN



La Terre de mon Père AOP Saint-Chinian Rouge 2013

As a wink and a tribute to our father who was visionary in his region, we have created from 1995 a cuvee which is always the spearhead of the domain. This wine was called « *La Gloire de mon Père* ». When our father left us in 2004, this vintage became « *La Terre de mon Père* ». As he breathed life into us, we wanted through this wine, to propose you the best of ourselves, the best of the vintage. This cuvee overtakes the fashions, challenges the time and is a tribute to a lover of the vine and our beautiful region.

Cépages

syrah 60 %, mourvèdre 20 %, grenache 20 %

Vinification

The whole vintage was hand-picked and sorted in the vineyard, Then all grapes from the 3 varieties were destemmed.

The wines were vinified at high temperature with a long

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Ageing

Before its malo-lactic fermentation, this cuvee was aged 18 months in barrels (only new oaks, dryness 36 months) until Bottling in Spring 2015.

Character of the wine

In the family Simon, the Earth it is important. We know the value, the potential. We know how to work it while respecting it. We would be closer of Giono than of Pagnol.

This wine has some thickness. Its nose confirms this concentration And then, after a few seconds, we feel going up the blackberry jam, the toast, the black pepper, the vanilla, the cinnamon, the cedar. It is so beautiful that we are speechless there. But it is necessary to describe the continuation. It is ample, dense, very harmonious. We delight in it. We linger there. We are good. We feel increased, as the wine...

Matching food suggestions

Fine and distinguished, this wine will accompany with charm a baron of lamb or the pigeons roasted in the juniper berry. And why do not to delight simply by listening to a good Jazz.

Cellaring

Can age 6 - 8 years, maybe more if you are patient

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