



CLOS BAGATELLE

SAINT-CHINIAN



Le Clos de ma Mère

AOP Saint-Chinian Blanc 2014

Some wines are like fleeting and rare moments. It all started with the acquisition of a small acre of vines surrounded by cistus and gorse. After much time & care for this extremely fragile vine, we excitedly vinified for the first time this cuvee Saint chinian white in 2011. Seeking a balance between finesse and florals aromas, we hope with this wine you will share magical moments.

Cépages

Roussane 50 %, carignan blanc 20 %, grenache blanc 10 %, viognier 8 %, vermentino 8 %

Culture

Roussane, Viognier, Vermentino, Chenin et petit manseng from a local sandstone altitude.

Carignan blanc over 60 years old, on clay and limestone terroir.

Grenache blanc over 50 years old, on schist terroir.

Vinification

The whole grapes were pressed. The juice is decanted at 4°C and then assembled with the other varieties. Alcoholic fermentation takes place at a low temperature. This wine is aged in oak barrels for 3 months with daily stirring. Bottled in February 2015.

Character of the wine

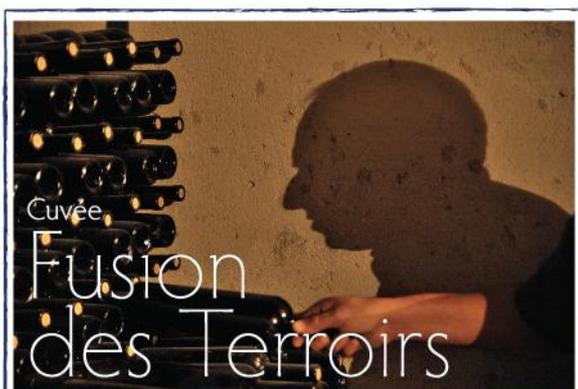
This vintage 2014 is clear and limpid with silver plated reflections. The nose has very fine flavors of white flowers and fresh fruits. In mouth, the hazelnut is present all in smoothness and elegance.

Matching Food suggestions

Slightly refreshed (10-12°C), this wine agrees with meals such as crayfish with cream of peas, a turbot with rosemary.

Ageing

You will appreciate this cuvee with its plenitude in 2 or 3 years.



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