



CLOS BAGATELLE

SAINT-CHINIAN



Colline d'Assignan

AOP Saint-Chinian Rouge 2013

On the commune of Assignan, at an altitude of 250 m, Clos Bagatelle has three different vineyards situated on terraces: one is dedicated to the white grape varieties, the 2nd forms an amphitheater giving delicate peppery Syrah, the 3rd situated on hillside is dedicated to crunchy Grenache.

Cépages

grenache 50 %, syrah 30 %, carignan 20 %

Culture

Here the exposure of the vines situated on terraces is essential. All of them are oriented south, south-east, south-west for optimum aeration and sunlight on the leaf surface. In altitude, thanks to the freshness of the mountain, the vineyard produces late ripening grapes.

Vinification

The whole vintage was hand picked and destemmed. It was followed by a vatting varying between 20 days for Grenache and 26- 28 days for syrah and Carignan. Ageing took place in large casks before bottling in February 2015.

Character of the wine

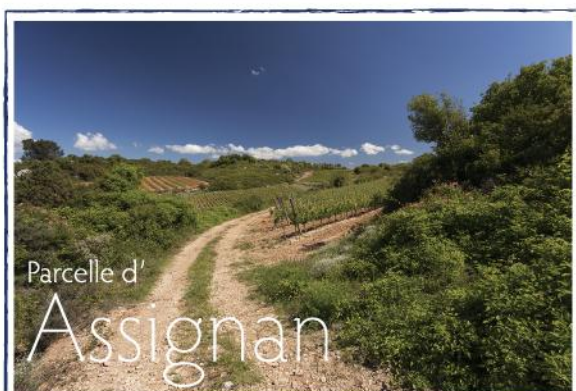
If the idea of the cuvee is to reflect a specific landscape, then we've won the bet. This wine has relief. First it shows a pleasant outline. You climb slowly, picking cherries and blue berries. Very quickly you discover pepper, olive puree, a hint of juniper. The tannins are four squared, very present. All these aromas keep the expression of sandstone terroirs. This is particularly marked because of the altitude. A path to discover...

Matching Food suggestions

A perfect match for rabbit "à la provençale" or a duckling with olives. Grilled lambs with rosemary are delicious with Colline.

Ageing

It will gain finesse and roundness after 2-3 years in the cellar.



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