

FONTAINE DU CLOS

2015 - VACQUEYRAS
Pince Lapin

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The Barnier family, based out of Sarrians, in Vaucluse, has been working generation after generation on this family own Domaine. The Domaine counts more than 40 different varieties of grapes and 247 acres of vines, included 35 acres of Vacqueyras and 32 acres of Côtes du Rhône. Their vine nursery gave birth to the Domain Fontaine du Clos which elaborate more than 14 different wines, in IGP Vaucluse as well as in AOC Vacqueyras and Côtes du Rhône. They work with passion to offer you the best of their Terroir.



70% Grenache
30% Syrah



60-64°F
16-18°C



2020-22



10 years old

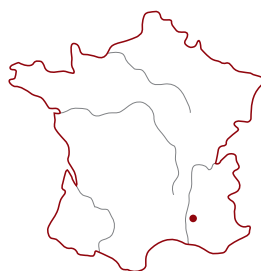


Reasoned
Ongoing HVE



30 hl/ha

TERROIR



VINEYARD : 0,5 ha vines.

LOCATION : South garrigue, in the Vacqueyras AOC.

SOIL : Qualitative «terroir» of the «garrigues of Vacqueyras». Stony calcareous-clayey soil.

EXPOSURE : South exposure.

WINEMAKING

HARVEST : The grapes are selected and picked by hand at a place called «Pince-Lapin».

VINIFICATION : Scuffed and compressed, berries are then put in a tank for a period of three to four weeks.

FERMENTATION : During this period of fermentation aromas are revealed and tannins delicately extracted.

MATURATION : Aging is done in french oak barrels allowing a subtle exchange with the wood.

TASTING NOTES



Garnet dress



Blackcurrant jam, mocha,
eucalyptus, black pepper



Sweetness in attack, delicate tannins.
Long finish, minty and elegant.

FOOD PAIRING

Hanger steak & peppercorn sauce

Roast leg of lamb with rosemary

Beef stew

«Juicy black cherry and plum flavors are plush and richly concentrated but maintain a freshness of acidity and zesty mineral tang. Mouthfilling and silky, it finishes long on fine but penetrating tannins.»

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