

Le Petit Clos 2015

“A lively, fresh palate holds spicy black fruit flavors along with toast and mild herbal notes.”

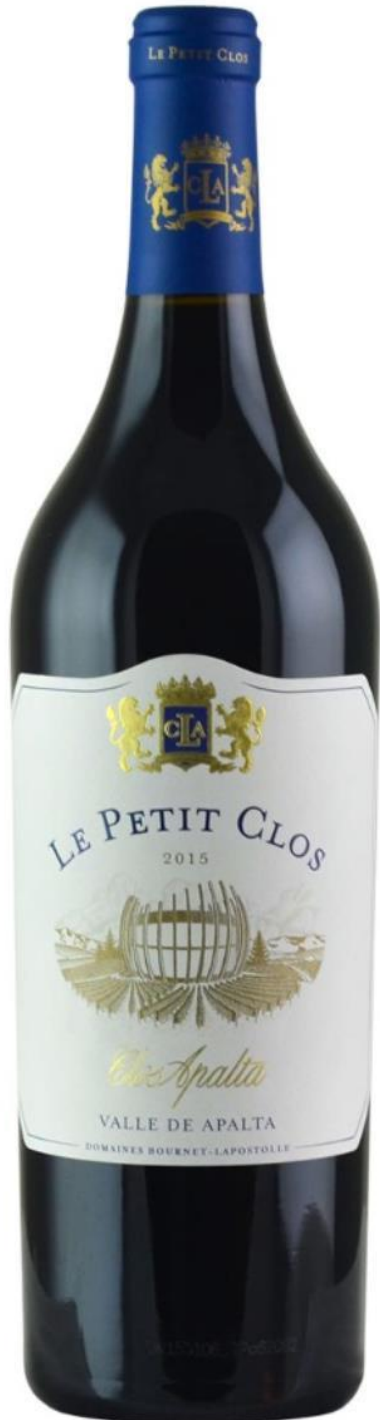
– *Wine Enthusiast*, 92/100

“Powerful tannins and density yet an agile and polished, textured finish.”

– *James Suckling* 95/100

“Very lithe and minerally, with focused dried red fruit flavors that are supported by fresh acidity.”

– *Wine Spectator*, 92/100



WINEMAKER

Michel Rolland & Jacques Begarie

REGION

Apalta Valley, Valle de Colchagua, Chile

GRAPE VARIETIES

49% Cabernet Sauvignon, 47% Carmenère, 4% Petit Verdot

TERROIR

The vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other. The climate could be described as semi-dry Mediterranean, with wide differences between night and day temperatures.

VINTAGE

Spring 2014 had moderate temperatures allowing good bud break and blooming. Summer was more temperate than usual, with some heat waves that lasted for 5 consecutive days in January. High temperatures registered towards the end of summer made March the warmest of the last decades. However, grapes showed excellent quality with aromatic expression and good tannic structure.

VINIFICATION

Native yeast in French oak small vats. Skin contact in the tank up to 6 weeks. The wine was aged in new French oak barrels for 6 months. After that period, the wine was aged for another 17 months in 22% in New French Oak barrels, 49% used French oak barrels and 29% in Oak vats.

TASTING NOTES

Complex and expressive. Very intense with black fruit such as maqui berry, cassis and black currant aromas. Red fruit aromas such as cherries and strawberry with fresh herbs notes and a touch of vanilla. Spices and cedar notes.