



BAGATELLE

LE CLOS DES SUDS

RED – 2014

A delightful and refreshing red wine. Black cherry aromas. A lengthy finish with notes of black pepper.

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| APPELLATION | Minervois AOC |
| VARIETALS | 40% Grenache, 40% Cinsault, 20% Carignan |
| SOIL TYPE | Clay & sandstone |
| ELEVATION | 650-1000 feet |
| VINE AGE | 30-40 years |
| VINEYARD AREA | 5 acres |
| PRODUCTION | 4,000 btls - 333 cases/year |
| FOOD PAIRING | Perfect for picnics and BBQs, charcuterie. |
| VINIFICATION | Harvested by hand. Grapes transported in 10kg containers for protection. Hand-sorted. Grapes slightly crushed to release maximum juice and initiate contact with yeast on the skin. Traditionally vinified and aged in concrete vats. |

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| COUNTRY | France |
| REGION | Languedoc-Roussillon |
| APPELLATIONS | Minervois AOC, Pays d'Oc IGP, Vin de France |
| CLIMATE | Hot and dry Mediterranean summers. Cool air emits from Massif Central mountains, maintaining dryness during maturation period. |
| FOUNDED | 2005 |
| FARMING | Agriculture raisonnée |
| WEBSITE | www.lesclosdessuds.com |

Pierre Aliste was born and raised right where he established his own winery. Nudged between the Pyrenees and Massif Central mountain ranges, Minervois is known for its rich botanical diversity and well-preserved natural beauty.

Mr. Aliste prides himself on both caring for vines traditionally suited to the area as well as breaking from the constraints of the local AOC by blending unique, personally inspired wines.

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