



# COEUR DE PIERRE

## LE CLOS DES SUDS

RED – 2013

A darkly rich, dense red. Expressive blackberry on the nose. Medium-bodied, powerful yet elegant. Subtle tannins. Smooth, delicious finish.

<b>APPELLATION</b>	Minervois AOC
<b>VARIETALS</b>	50% Grenache, 50% Carignan
<b>SOIL TYPE</b>	Rocky, calcareous clay
<b>ELEVATION</b>	650-1000 feet
<b>VINE AGE</b>	40-60 years
<b>VINEYARD AREA</b>	1.25 acres
<b>PRODUCTION</b>	2,500 btls - 208 cases/year
<b>FOOD PAIRING</b>	Creamy sauces, steak and grilled lamb.
<b>VINIFICATION</b>	Manually harvested grapes. Gathered in small, single-layer crates to carefully preserve the grapes. Aged 10-12 months in 2,000-liter truncated cone-shaped vats (from Maison Grenier, Burgundy).

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

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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