



# ÉLÉGIE

## LE CLOS DES SUDS WHITE – 2013

Refreshing and fruity aromas. Rich, yet delicate body. Lengthy, buttery finish.

<b>APPELLATION</b>	Minervois AOC
<b>VARIETALS</b>	40% Muscat Petit Grain, 40% Grenache Blanc, 20% Terret Gris
<b>SOIL TYPE</b>	Rocky, calcareous clay
<b>ELEVATION</b>	650-1000 feet
<b>VINE AGE</b>	100+ years
<b>VINEYARD AREA</b>	1.2 acres
<b>PRODUCTION</b>	1,000 btls - 83 cases/year
<b>FOOD PAIRING</b>	Equally excellent with seafood or brunch-style dishes.
<b>VINIFICATION</b>	Harvested by hand. Grapes transported in 10kg containers for protection. Hand-sorted. Vinified in fiber-glass tanks. Aged in 3 year-old French oak barrels for 6 months.

## LE CLOS DES SUDS

<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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