



## Domaine du Clos des Tourelles



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AOC Gigondas (Vallée du Rhône), Red 2014

Domaine du Clos des Tourelles, a place out of time, surrounded by his "clos" of old Grenache.

### THE VINTAGE

The 2014 vintage is unexpected for the region. A mild and wet winter, a hot and dry spring and temperate and humid summer characterizes this vintage. An atypical year, a winemaker's vintage. Bud-break took place very early and flowering was carried out in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyards and constant monitoring were necessary all the way through to harvest. The months of July and August were humid favouring growth. The slow maturation of the red grapes and long vinifications offered aromatic wines with freshness and finesse. The Syrah is gorgeous and Grenache is fruity and balanced.

### DESCRIPTION

Vines and old vines from this vineyard, whether from the mid-slopes or from the heart of the "Clos", provide the wine with elegance and a unique aromatic finesse.

### SITUATION

The "Domaine des Tourelles" is located at the foot of the village of Gigondas. The vineyard, which includes a "Clos" directly next to the Property and the village, is orientated north west and enjoys a cool microclimate which allows late harvests.

### TERROIR

The vineyard's soils are calcareous, with a very specific sandy matrix, which can be felt more specifically within the "clos".

### PROCESS

We ferment the whole crop (no de stemming) with indigenous yeast. Ageing takes place in oak casks for 15 months. Bottling takes place without filtration.

### GRAPES

Grenache noir, Syrah

### TASTING

The Grenache reveals its opulence in this 2014 vintage of Clos des Tourelles in Gigondas. From a sandy soil, this wine shows a great balance, reflecting a perfect weather throughout the year in the appellation. The color is dense and black with dark purple glints. The nose is ripe with great freshness, exhaling notes of red and black fruits, fine oak, sweet spices with a touch of smokiness. On the palate, Grenache shows its power. Rich and dense, the wine has great balance, sweet and fine tannins with a long and powerful finish. A unique expression with notes of black and crisp fruits and an elegant aromatic bouquet.

### SERVICE

Serve at 16°C.

### REVIEWS AND AWARDS



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Le Clos est un vin de terroir sableux et frais, avec du grenache d'âge mûr. Cela lui donne une capacité à être bu jeune ou à vieillir, à s'adapter à toutes les périodes de sa vie.

Vignerons, 01/09/2017

Vivid ruby. Fragrant, mineral-accented aromas of ripe blackberry, licorice and woodsmoke, and a floral nuance that builds in the glass. Fleshy and concentrated but energetic as well, offering cherry compote and boysenberry flavors that turn livelier with air. Distinctly rich, palate-coating and fruit-driven, finishing with powerful thrust and velvety tannins.

• Note: 91-93/100 - Josh Reynolds, Vinous, 10/06/2016

Decanter Classy, elegant and sunny red berry fruit and garrigue nose. Stylish, long, top-grade Gigondas – complex, pure and deep. Drink 2020-2036.

• Note: 96/100 - Decanter, 12/05/2016



There's roughly 6,000 bottles of the 2014 Gigondas Clos des Tourelles, and like the Vieilles Vignes release, it's up near the top of the hierarchy in Gigondas. From a true walled vineyard located just inside the village, this inky colored Gigondas is another stunningly concentrated effort that offers ample cassis, currants, toasted spice and building minerality on the nose. Beautifully pure, elegant and seamlessly textured, I suspect it will be reasonably approachable on release, yet will be better with 3-4 years of cellaring and have 15-20 years of overall longevity.

• Note: 93-95/100 - Jeb Dunnuck, Wine Advocate, 29/02/2016

