



## DOMAINE DU CLOS DES TOURELLES

### Domaine du Clos des Tourelles - 2022

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



#### PRESENTATION

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.

#### THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

#### LOCATION

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".

#### AGEING

The harvest date is defined by regular checks on the ripeness and berry tastings. The harvest is manually picked and the greatest care is taken with the bunches that are used whole in vats. After a few days of maceration, the fermentation starts spontaneously with the indigenous yeasts. The extraction is mainly done by light punch downs. After pressing in a vertical press, the wines are aged in oak Foudres for a year and a half.

#### VARIETALS

Grenache noir, Syrah

#### SERVING

Serve at 16°C.

#### TASTING

Its superb hue, such a dense red it is almost black, is the hallmark of the very high percentage (90%) of Grenache in this wine. The nose opens with an elegant, aromatic bouquet of very fresh red fruits. In the mouth it is both complex and fresh, with remarkable balance and supple, velvety tannins. These underpin the richness and depth of aromas so characteristic of Grenache, with its preponderance of violet notes that persist right through to the long finish. A model of elegance with immense ageing potential.

