

CLOS LA ROSE

SAINT EMILION GRAND CRU Red



Ownership & history:

Historically, a "clos" was a plot surrounded by a low stone wall delimiting the area and allowing to capture the heat of the day's sun. The "rose" symbolizes the first spring roses located not far from each row of vines and alerting the winegrower in the event of attacks by aphids and various diseases.

Vineyard & location:

Spread over its 4 ha, Clos La Rose is the second vineyard acquired by Mr. Carles in the commune of St-Emilion, in 1948 with clay-limestone soil.

Harvest, vinification & ageing:

We manage our vineyards in the traditional way while using sustainable farming methods. We practice leaf removal to allow the grapes to absorb as much sun as possible. Our teams also carry out green harvesting to limit the quantity of bunches per vine and thus best promote the ripening of our berries. Once the bunches have reached their optimum maturity, the grapes are harvested manually, with a first sorting of the harvest in the vineyard and a second in the cellar.

During the alcoholic fermentation, we control the temperatures so that it takes place in the best conditions. The fermentation and maceration phases last about a month. Each of our wines are vinified and aged in their appellation areas. Aging: 12 months aging in French oak barrels with 90% new barrels

Tasting:

Clos La Rose is a wine with a beautiful fruity dominance, supported by a light woodiness. It is a supple wine, which provides a sensation of sweetness and softness.

Blend:

85% Merlot,
15 % Cabernet Franc