

Clos du Nord

CLOS DU NORD WHITE 2008 - Vin de Pays des Côtes Catalanes

Grape varieties:

100% grenache gris. This parcel, facing north, near Maury was planted after WWII an altitude of 300m. The extreme slope excludes any kind of mechanization. As a result, soil works are carried out on horseback.

Soil types:

limestone-clay.

Production:

25hl/ha.

Alcohol:

14.5% vol.



Vinification:

Grapes are harvested in the morning and cooled down during one night. The following morning, grapes are pressed for 4-5 hours with a pneumatic wine press. The juice then undergoes a cool fermentation with indigenous yeasts. Alcoholic and malo-lactique fermentations are held for 45 days in French oak barrels. Stirring of the lees and xxxxx on a daily basis.

Ageing:

10 months in French oak barrels.

Tasting:

Appearance: star-bright pale yellow.

Nose: fragrant nose of spices and Seville oranges.

Palate: Dry, nervy and generous on the entry. The wine is round and full in the mouth. The long-lasting finish expresses sensuous notes of saffron. The grenache gris is the great white variety from the Roussillon where it thrives on the limestone-clay soils. This white wine will pair perfectly with fish and exotic cuisines.