CLOS DU TEMPLE

AOP Languedoc Cabrières



Ultimate experience



Winegrower's note

Located at the heart of Languedoc in the south of France, Clos du Temple is produced in the historic terroir of Cabrières, the birthplace of rosé wines. The terroir owes its unique nature to its geological origins. The contact between the schist, limestone and the hilly terrain have created a complex network of groundwater circulation that enables an exceptional natural water supply for the vineyard, and the development of an extremely pure water source. Its 240-meter altitude combined with its southern/south-western exposure help produce a perfectly balanced wine with great aromatic freshness. At Clos du Temple, the vines are cultivated using biodynamic principles and the horses and mules, that work between the rows, are also here to strengthen the connection between the mineral, plant, animal and human's worlds.



Winemaker's note

The harvest is completed by hand in crates at sunrise to take advantage of the lower night-time temperatures. Each plot is harvested on the optimum date and vinified separately. As the winery is at the heart of the vineyard, transport times are minimal. First, the best free-run juices are selected. After the fermentation at a low temperature, a clarification is performed at controlled temperatures of 8-10°C for 24 hours without any added sulfites. The wine is matured in new barrels carefully selected based on the origins of the wood, for six months on fine lees with yeast stirring. The wines are blended on a fruit day.



Tasting notes

Clos du Temple is a very pale and glittering rosé.

The nose reveals notes of ripe fruit such as apricot and white peach, floral notes of rose and spicy green pepper aromas.

On the palate, we find the same scents, with a delicate finish of blond tobacco.

The Clos du Temple should be served and tasted at 10°C with lobster or scallops.



Grape varieties

Grenache, Cinsault, Syrah, Mourvèdre, Viognier





RARD BERTRA

Pemple

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