



# PEYRASSOL

## LES CLOS

### *Les Clos Peyrassol Red 2020*

AOP CÔTES DE PROVENCE



**Behind the Wine:** Known by devoted seekers of finesse, Le Clos Peyrassol Red is a perfected blend. Rare and precious, it is only produced in great vintages in limited quantities and comes from a scrupulous selection of the best grapes from one of the emblematic plots.

#### Vineyards

Entirely surrounded by dry stone walls, at the foot of the Commanderie buildings, the Clos plot is planted on soils predominantly of limestone and red clay with a high proportion of gravel. Currently undergoing organic conversion.

#### Varietals

90% Syrah, 10% Cabernet Sauvignon

#### Alcohol

14.5%

#### The 2020 Vintage

Marked The 2020 season started in spring with regular rainfall until mid-July, with a final rainfall of 17 mm. Until the beginning of August, the water stress remained moderate. With the summer heat, the soils of the plateau and hillside (where our Rolle and Syrah grapes grow) became relatively tense.

However, the temperature variations between the cool nights and hot days helped achieve a well-balanced acidity. The seasonality favored a very active ripening, resulting in a harvest that occurred a week earlier than in 2019.

#### Vinification

Manual harvesting, de-stemming, crushing, manual sorting, vatting by gravity, controlled temperature fermentation at around 28°C. Vinification is done variety by variety, using traditional methods, with gentle punching of the cap and pumping over. The vatting period lasts for 3-4 weeks.

#### Aging

Aged 12 to 14 months in foudre and concrete eggs to optimally round out the tannins.

#### Tasting

The initial scent is pleasantly complex, with hints of mandarins that are slightly sweet, along with wild blackberries. These flavors are accompanied by a refined minerality. The palate is full-bodied and rich, showcasing the aromas of cocoa beans and bourbon vanilla. The Syrah grape also brings forth its fruity and somewhat floral character, reminiscent of peony. The tannins have a chalky texture and ultimately fade away, leaving a smooth and velvety finish that is refreshingly crisp. It is recommended to decant this wine in order to fully unlock its potential.

#### Pairing

In its youth, it is best served chilled and pairs well with tuna steak. Grilled garden vegetables or matured farmhouse goat's cheese also go well with this gourmet wine.

WILSON DANIELS  
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com