

GRAPE

Clos des Lumières Cotes du Rhone Rosé

WHY WE LOVE IT

A perennial rosé value over here – Superb balance and gorgeous texture

Varietal Composition: 40% Cinsault, 30% Grenache, 20% Syrah, 10% Mourvèdre.

Elaboration: The grapes are harvested at night to prevent oxidation. The grapes are destemmed and crushed in a pneumatic press. The wine stays on the fine lees to increase the complexity of the wine and accentuate the aromas.

Tasting Notes: Rose petal and fuchsia in color with an intense nose of strawberries, a balanced mouth feel. Red fruit and cherries complemented with notes of citrus fruits, spices, and a mineral finish. The different aromas of each grape variety increases the complexity of this wine and can be enjoyed as an aperitif or a meal.

PRESS

2017 89 pts – Vinous

PRODUCER BACKGROUND

Clos des Lumieres is a 50 hectare family farm founded in 1946 by the grandfather of the domaine's current vigneron, Gerald Serrano. The ambitious and talented Gerald Serrano is solely responsible for the recent "coming out" of this estate – Prior to taking things over in 2003 Gerald's father was selling all grapes on the estate to the local cooperative.

Having grown up on the property, Gerald is intimately familiar with the terroir here. The oldest vines now edge 60 years in age and this land really seems to "pack the character in.". We've sold massive amounts of Rhone wine over the last forty years, and these are the most well-received Cotes du Rhone values we've carried in our history.

