

Clos Des Lumières Cotes du Rhone Rouge

WHY WE LOVE IT

Sappy, flavorful, garrigue laden handmade Cotes du Rhone – A perennial house staple over here!

Varietal Composition: 70% Grenache 30% Syrah

Elaboration: The harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by a pre-fermentation at low temperature to extract more primary aromas. The extraction of aromas, tannins etc. is enhanced by cap punching and pumping over of the juice. The vinification is done at controlled low temperature and is up to 4 weeks.

Tasting Notes: Beautiful ruby color with purple highlights reveals an intense nose with hints of fresh fruit, clove spice and scrubland. A fruity palate, revealing a balance in the mouth harmonious with melted tannins going on a chocolate finish. Good concentration, with a nice roundness and beautiful length in mouth.

PRESS

n/a

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.

