



Maison fondée en 1827

LE PETIT CLOS 2014 *de Clos Apalta*

GEOGRAPHIC CONDITIONS

Apalta is located at 170 Kilometers South West from Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine and the river has a cooling influence on the climate.

CLIMATIC CONDITIONS OF APALTA VALLEY

Apalta has a special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as semi-dry Mediterranean; with a winter only rainy season and a long dry summer season. Rains are highly concentrated during the winter reaching over 550 mm in on average. During the growing season (oct-april), we have beautiful days and warm temperatures with very little rains due to the height of the Coastal mountains, which partially block the cold influence of the Pacific Ocean. There are cool breezes in the afternoons and the nighttime temperatures are cold. We benefit from a wide temperature fluctuation between night and day; which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

THE SOIL

Le Petit Clos comes from colluvial granitic soils well decomposed over different layers of clay.

VINTAGE CONDITIONS IN 2014

This 2014 growing season is characterized by a spring with low temperatures and a summer with normal hot and dry conditions. This 2013 winter was exceptionally cold and dry (118mm vs 237mm of rain). The bud break was 10 days late and the dry weather followed over the springtime. Finally march brought normal conditions, but the fall came with an April of low temperatures. The grape lost early its vegetal flavors and was technically ready to make wine, but we had to wait for the aromatic and phenolic ripeness. The ripening was going slowly, because of the fall characteristics: lower temperatures, shorter days. Cold nights of April and shorter times of days allowed us to preserve a good level of acidity and fruit expression.

WINEMAKING

Our Petit Clos was hand harvested in small cases of 14 kilos. The grapes are then hand de-stemmed in our Clos Apalta Winery so we maintain complete control of the quality. We fill our fermentation French oak vats by gravity. We use native yeast to ferment the grape juice into wine, with temperature control max. 28° C. Macerations lasted for a maximum of 5 weeks and during that period we did gentle manual punch downs to extract enough compounds from skins to get the desired structure and concentration. We rack the young new wine straight into 100% new French oak barrels by gravity. Natural malolactic occurred in the barrels, where the wine stayed for 8 months. After that, we did the selection of the lots for the wine and the first racking. The wine was then aged for another 18 months in 33% in New French Oak barrels, 33% one-year-old used French oak barrels and 34% in Oak vats of 75hl. We estate bottled the wine by gravity without any treatment or filtration.

TASTING NOTES

Color: Deep and intense red color with violet edges.

Nose: Intense fruit expression with black fruit such as blackberry and cassis well mixed with red fruit such as cherry and plums. Slightly spiced with anise and cedar notes. Delicate fresh violets fragrance

Mouth: big structure and good volume, balance with a remarkable acidity.

Service and Food Pairing: decant for 1 hour and serve between 16°C and 17°C. Enjoy with an Angus loin in myrtle berry sauce, beef tenderloin and spinach cooked with cream cheese and almonds; venison with grilled seasonal vegetables.



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BY THE NUMBERS

APPELLATION

Region/District: Apalta Valley, Valle de Colchagua, Chile.

Grape Variety 40% Cabernet Sauvignon, 30% Carmenère, 28% Merlot & 2% Petit Verdot.

VINEYARD

Climate data: Average Max Temp: 23°C; 74°F.
Average Min Temp: 7°C; 45°F.
Average Rainfall: 550 mm.

Vineyard Management:

- Organic certified vineyard by CERES (Germany).
- Biodynamic certified vineyard by DEMETER (Germany).
- Carmenère and Cabernet Sauvignon Pre-phyloxera old vines planted in 1920 not grafted.
- High-density plantation: 6.666 pl/ hectare. - 5.400 pl/ hectare.
- Yields: Average 2.000-3000 Kg/he - or 830- 1.300 Kg/ acre.

WINEMAKING

Grapes Selection: ·Hand de-stemmed in our Clos Apalta Winery.

Fermentation: ·Native yeast in French oak small vats (75HL)..
·Skin contact in the tank up to 5 weeks.

AGEING

Ageing: The wine was aged in 225 lts new French oak barrels for 8 months. After that period, the wine was aged for another 18 months in 33% in New French Oak barrels, 33% used French oak barrels and 34% in Oak vats of 75hl.
Coopers: Mainly Saury, Demptos, Sylvain and Radoux.
Most medium toast.

Fining and filtering Not fined, cold stabilized or filtered.

PRODUCTION

Cases produced: 4.080 cases of 12 bottles (750 ml) bottled from the 20th of June 2016.

"Le Petit-Clos is a different interpretation of the Clos Apalta Terroir, using the mastery of blending that is the heart of the winemaking philosophy from the Domaines Marnier-Lapostolle",

Jacques Begarie, Technical Director

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