

Clos du Temple Rosé, Gérard Bertrand, Languedoc Cabrières 2018



Awards

96 pts, Decanter, 2019

A truly exquisite rosé, with precise aromas of ripe apricot and peach complemented by hints of spice. Perfectly balanced, with extraordinary aromatic freshness.

Producer Note

Award-winning winemaker Gérard Bertrand owns numerous estates among the most prestigious crus of Languedoc-Roussillon. Gérard's vision for Clos du Temple is to create a Grand Cru rosé from the Languedoc. Located in the heart of the region, Clos du Temple is crafted from the historic terroir of Cabrières, where eight hectares of vines are divided into a mosaic of seven small plots, farmed following biodynamic principles. Very old Cinsault, Grenache Noir and Syrah vines are perfectly suited to the well-draining, well exposed schist soils, while Viognier and Mourvèdre add complexity to the wine. This unique blend is designed to mirror a temple: Grenache acts as the foundations, old vine Cinsault and Syrah add columns and walls with sublime touches of Mourvèdre and Viognier as the dome.

Vintage

2018 saw significant rainfall during winter which continued into spring. Flowering and fruit-set took place under good conditions. The summer was hot and dry, but the vines avoided water stress due to the soil's water reserves from the wet winter. An Indian summer ensured the grapes reached good maturity and the harvests took place under excellent conditions and produced grapes with concentrated fruit and balancing acidity.

Vineyard

The terroir draws its singularity from its geology: schist and limestone soils have combined with the hilly terrain to create a complex subterranean water network that provides an exceptionally natural and pure water supply to nourish the vines. The vineyard's altitude of 240 metres provides balancing freshness to the southern/south-western exposure which leads to good fruit concentration. Following biodynamic principles, horses and mules are used to strengthen the connection between minerals, plants, animals and humans. Each plot of vines, including old vine Syrah and Grenache (30 years) and Cinsault (50 years), is manually harvested at optimal maturity. The grapes are picked at sunrise taking advantage of lower temperatures, thus reducing oxidation. They are immediately transported to the winery which is in the heart of the vineyard to retain the high quality of the fruit.

Winemaking

The small bunches from each plot were pressed separately at low temperatures to preserve the freshness, flavour and aromas and to obtain the delicate pale colour. Only the finest, free-run juice was selected. Fermentation took place at 8 to 10°C with selected yeasts. Following fermentation, the wine was racked and clarified via gravity for 24 hours, without the addition of sulphur. The wine was matured in new barrels for six months, with bâtonnage adding texture and complexity.

Tasting Note

A truly exquisite rosé, with precise aromas of ripe apricot, peach, delicate floral notes, spice and hints of mild tobacco. Perfectly balanced with extraordinary aromatic freshness, the creamy texture is stylishly interwoven with minerality through to a long, elegant finish. Pairs beautifully with scallop carpaccio or lobster.

Grape

Cinsault 40%, Grenache 35%, Syrah 15%, Viognier 10%



Winemaker:	Gérard Bertrand
Region:	Languedoc-Roussillon
Sub region:	Cabrières
Country:	France
Alcohol:	14.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5691918A
Case unit of measure:	6X75CL
Formats Available:	75cl, 150cl
Closure:	Natural Cork

