Clos Bagatelle Cuvée Donnadieu Rouge, AOP Saint-Chinian 2020

FCB0092020

Clos Bagatelle

— Languedoc, France

A spicy, complex red from the oldest wine region in the Languedoc.

2022 Vintage

Jancis Robinson
External 2025

Production

A blend of 50% Syrah, 20% Mourvèdre, 15% Grenache and 15% Carignan grown at an altitude of around 150m. The Carignan and Grenache vines are over 50 years old and relatively untrained 'en gobelet'. The Syrah and Mourvèdre vines are younger and trellised. The grapes are hand-picked.

The entire harvest is destemmed before long and slow fermentations; 15 days for the Carignan and 26 days for the Syrah. The Mourvèdre and Grenache fermentations take up to a month. The wine is aged in large, mainly old oak foudres before bottling the following Autumn.

Tasting note

Donnadieu is a little hamlet north of Saint-Chinian. Here the ancient, poor schist soils challenge old vines to produce complex and deep wines. Expressive primary aromas of blackberries and cherries meet sweet prunes, herbaceous garrigue and sweet baking spices.

Food Match

Wild boar has always been present in the garrigue around Donnadieu, feeding on the wild sweet berries from the bushes. Therefore Clos Bagatelle suggests you enjoy this wine with a wild boar leg roasted on a spit (roasted shoulder or a de-boned leg would work well too). Alternatively, pair with rare breed pork or beef.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
AOP Saint-Chinian

Winemaker:
Luc Simon

Grape Varieties:
Grenache 15% Mourvèdre 20% Syrah 56%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3554823115429