Clos Bagatelle Colline d'Assignan Rouge, AOP Saint-Chinian 2021

FCB0102021

Clos Bagatelle

— Languedoc, France

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

2022 Vintage

Decanter World Wine Awards Silver 2023

2023 Vintage

Decanter World Wine Awards Silver 2024

Production

In the commune of Assignan, at an altitude of 250 metres, Clos Bagatelle has three different vineyards situated on terraces: one is dedicated to white grape varieties, the second forms a natural amphitheatre giving delicate, peppery Syrah, and the third is dedicated to crunchy Grenache. The exposure of the vines growing on these terraces is essential. All of them are oriented south, south-east, south-west for optimum aeration and sunlight on the leaf surface. Because of the altitude, the vineyards produce late ripening grapes with great freshness. The whole vintage was picked by hand and then destemmed. It was followed by a vatting varying between 20 days for the Grenache and 26-28 days for the Syrah and Carignan. Ageing took place in large casks before bottling.

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

A perfect match for rabbit “à la provençale” or a roast duck with olives. Grilled lamb with rosemary would also be delicious.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vin de France

Winemaker:
Luc Simon

Grape Varieties:
20% Syrah 30% Grenache Noir 50%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3554823115429