Clos Bagatelle Blanc, AOP Saint-Chinian 2024

FCB0052024

Clos Bagatelle

— Languedoc, France

Finesse and elegance characterise this stunning white wine from one of Saint-Chinian's most dynamic estates.

Production

This wine is made from a blend of Roussane (60%), Carignan Blanc (20%), Grenache Blanc (15%) and Vermentino (5%). 60 year old Carignan Blanc vines grow in limestone soil, almost 50 year old Grenache Blanc vines in schist soil. The Roussanne and Vermentino vines - merely 15 years old - are grown at higher altitude in sandstone soils.The Roussanne is grown on a plot bought in 2003, situated on a high plateau with a very particular terroir of grès rouge (red sandstone) and chalk. The wines produced here have great finesse and vivacity. The grapes were gently pressed in whole bunches without destemming. The juice was settled after 36 hours at 4°C. Fermentation was at low temperature (16°C) for 8 days then a part of the wine was aged in new oak barrels for 2 months with daily stirring of the lees. The malolactic fermentation took place in casks. The last stage of ageing was in enamelled steel vats.

Tasting note

The wine has a distinct hint of pale peach colour in the glass with an expressive nose of ripe pears and peach with a touch of bergamot. Medium bodied with more ripe peaches and citrus fruit, balanced by a subtle minerality and silky acidity.

Food Match

The winemaker searched for the right balance between finesse and floral aromas and as such this is a great paring with scallops, oysters and shellfish; or go completely the other direction and serve with something rich and hearty such as sautéed duck livers and mushrooms in a cream sauce.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
AOP Saint-Chinian

Winemaker:
Christine Deleuze

Grape Varieties:
Roussanne 60%, Carignan Blanc 20%, Grenache Blanc 15%

Suitable for:
Vegetarian

Bottle Barcode:
3554823115504