Clos Bagatelle À L'Origine Rouge, AOP Saint-Chinian 2023

FCB0072023

Clos Bagatelle

— Languedoc, France

Vibrant, seductively smooth fruit and exemplary balance, a cracking southern French red.

Production

Situated 50kms north of the Mediterranean, Clos Bagatelle is in the foothills of the Caroux and Espinouse mountains. Whilst the estate's geologically diverse range of soils includes schist, limestone and sandstone, this cuvée is the produce solely of clay-limestone.The old Carignan and Cinsault vines, planted on arid soils, are trained en gobelet. The Syrah and Mourvèdre vines are more recent as they were planted in the 1980s. All grapes are handpicked and destemmed and the varieties are each fermented separately - 10 days for the Carignan and 35 for the Mourvèdre - with ageing in large oak casks.

Tasting note

Distinctly Southern, full of ripe, generous, red fruits, garrigue herbs and a touch of licorice spice. This wine is supple with a rounded mouth-feel supported by tannins that lend a gentle structure. Beautifully balanced, complete and elegant.

Food Match

A hearty southern red that will shine alongside a cassoulet, a spicy bolognese or a good pizza.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
AOP Saint-Chinian

Winemaker:
Christine Deleuze

Grape Varieties:
Syrah 25%, Cinsault 20%, Grenache Noir 20%

Suitable for:
No