

Clos St Alphonse

RED



GRAPE VARIETIES

Syrah and Cabernet Sauvignon.

WINEMAKING

The grapes are hand-picked, harvested and destemmed. The Syrah is shortly vatted to keep the freshness and the Cabernet Sauvignon undergoes long skin contact to express length and elegance. The free flowing and press wine achieve the malolactic fermentation in cement vats. After malolactic fermentation, the juice rests in cement tanks for 14 to 18 months before blending.

AROMAS & FLAVORS

A ruby hue, with aromas and flavours of black and red fruit, spice, licorice and garrigue.

PAIRING

Clos At Alphonse can be enjoyed alone or served with cheese and salads as well as hot and cold meats, stews, pies and mezze.

DRINKING WINDOW

Best drunk within two years of vintage but it can be kept for three to four years if stored correctly.