



Huis Clos rouge

Grés de Montpellier



<i>Wineyard's age</i>	35 years
<i>Grapes</i>	Grenache (50%), Syrah (50%)
<i>Degree</i>	13.5°
<i>Vintage</i>	2006
<i>Yield</i>	30hl/hect
<i>Vinification</i>	Seperate vinification of each varietal of grapes in oak barrels.
<i>Ageing process</i>	In oak barrels during 12 months.

Tasting comments

Dress of an ink black, purple reflections. A concentrated nose marked by a wealth and a very wide and complex aromatic expression (plum, cinnamon, pepper, eucalyptus, tobacco). The mouth is ample, papered with velvet. One steam of noble favours (truffe, Morello cherry in the brandy, the spirit of cigar of Havana) is added to the typicité of an authentic and subtle country(soil).

Clos de l'Amandaie

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