

CLOS DU TEMPLE

AOP Languedoc Cabrières

Ultimate experience



Winemaker's note

Located at the heart of Languedoc in the south of France, Clos du Temple is created in the historic terroir of Cabrières, the birthplace of rosé wines. The terroir owes its unique nature to its geological origins. Contact between schist, limestone and the hilly terrain have created a complex network of groundwater circulation that enables an exceptional natural water supply for the vineyard, and the development of an extremely pure water source. Its altitude of 240 meters combined with its southern/south-western exposure help to produce a perfectly balanced wine with great aromatic freshness. At Clos du Temple, we decided to cultivate our vines using biodynamic principles and to use horses and mules to strengthen the connection between the mineral, plant, animal and human worlds.



Winemaker's note

The harvest is completed by hand in crates at sunrise to take advantage of the lower night-time temperatures. Each plot is harvested on the optimum date and vinified separately. As the winery is at the heart of the vineyard, transport times are minimal. First, the best free-run juices are selected. After fermentation at a low temperature, clarification is performed at controlled temperatures of 8-10°C for 24 hours without any added sulphites. The wine is matured in new barrels carefully selected based on the origins of the wood, for six months on fine lees with yeast stirring. The wines are blended on a fruit day.



Tasting notes

Clos du Temple is a very pale and glittering rosé. Its nose reveals notes of ripe fruit (apricot, white peach), floral notes of rose and spicy green pepper aromas. On the palate, we find the same scents, with a delicate finish of blond tobacco.

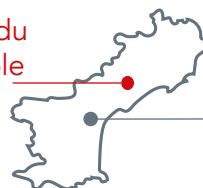
The Clos du Temple should be served and tasted at 10°C.



Grape varieties

Grenache, Cinsault, Syrah,
Mourvèdre, Viognier

Clos du
Temple



Narbonne



GÉRARD BERTRAND