

# CLOS DU TEMPLE 2019

AOP Languedoc Cabrières

Ultimate experience



## Winegrower's note

Located at the heart of Languedoc in the south of France, Clos du Temple is produced in the historic terroir of Cabrières, the birthplace of rosé wines. The terroir owes its unique nature to its geological origins. The contact between the 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, the vines are cultivated using biodynamic principles. The horses and mules, that work in the vineyard, are here 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 the fermentation at a low temperature, a clarification is performed between 8 and 10°C for 24 hours without any added sulfites. 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.

The nose reveals aromas of ripe apricot and white peach with notes of pink and green pepper.

The balance on the palate is perfect, ample and long lasting, carried by a beautiful freshness and minerality.

Clos du Temple should be enjoyed at 10°C.

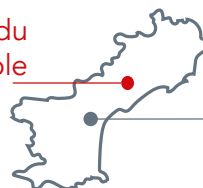
<https://en.gerard-bertrand.com/collections/clos-du-temple>



## Grape varieties

Grenache, Cinsault, Syrah,  
Mourvèdre, Viognier

Clos du  
Temple



Narbonne



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