

# CLOS DES FOUS

# Pinot Noir Subsollum 2018

\$27.10

\* Suggested retail price







Clos des Fous is an immensely exciting Chilean project, focused on the revitalization of very old dry farmed vineyards and the planting of new vineyards in the most dramatic and challenging conditions imaginable. This is as cutting edge as it gets anywhere in the world, combining extreme viticulture, organic and biodynamic farming, and non-interventionist winemaking to produce remarkable wines.

#### **TASTING NOTES**

Beautiful ruby red color, with characteristic red fruit nose, predominantly red cherry, raspberries and currants. Complete with a touch of species, black pepper and green tea. Opens in delicate aromas of red fruits and underbrush. Complex and elegant wine, refreshing and persistent finish attack. It has a fresh and balanced acidity that shows great potential in smooth, elegant finish.

## PRODUCT NOTES

Subsollum corresponds to a blend of our two main vineyards of pinot noir: Traiguén and Pucalán. Traiguénhas has a density of 7,900 plants per hectare, planted on volcanic tufa rock, not irrigated. Pucalán is planted with a density of 10,000 plants per hectare and separated by soil type in 13 different parcels (clay surface on marine rock). Pucalán is one of the first 100% Chilean vineyards planted with clonal material of Burgundy.

## PRODUCTION NOTES

Harvested by hand from selected grapes of Aconcagua Costa and Malleco. Fermented by the traditional method, YAN net He Britt Winemaking, long macel 150 F160 Ling on lees. (450) 275-1346 KARL DYKHUIS (514) 346-2801 Montrèal Ést & Lanaudière Sales Manager Ouest-de-l'Île, Laval,

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Subsollum

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