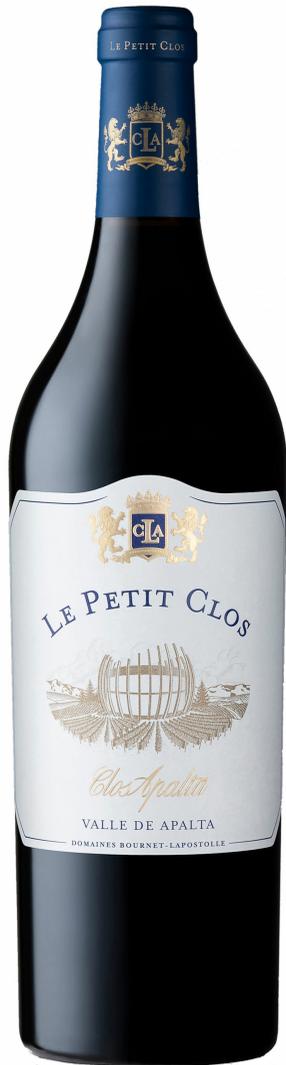




*Clos Apalta*



**PRODUCER PROFILE**

Estate owned by: Charles de Bournet  
Marnier Lapostolle  
Winemaker: Jacques Begarie (Technical Director)  
Total acreage under vine: 375  
Estate founded: 1994  
Region: Colchagua & Casablanca Valley  
Country: Chile

**Le Petit Clos de Clos Apalta 2016**

**WINE DESCRIPTION**

Le Petit Clos is a different interpretation of the Clos Apalta Terroir, using the mastery of blending that is the heart of the winemaking philosophy from the Domaines Bournet - Lapostolle. 2016 season began with a dry winter with the heaviest rainfall in August (239mm). Spring was cooler and had more rainfall than normal, in particular mid-September to mid-November resulting in "coulture" and "millerandage" (poor fruit set). Summer was particularly hot and dry. In short, budding was delayed due to the cold Spring of El Nino, but a hot summer with excellent conditions helped produce beautiful grapes.

**ABOUT THE VINEYARD**

Apalta is located at 170 Kilometers South West from Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes.

**WINE PRODUCTION**

Our Petit Clos was hand harvested in small cases of 14 kilos. The grapes are then hand destemmed in our Clos Apalta Winery so we maintain complete control of the quality. We fill our fermentation French oak vats by gravity. We use native yeast to ferment the grape juice into wine, with temperature control max. 28° C. We estate bottled the wine by gravity without any treatment or filtration.

**TASTING NOTES**

Deep and intense red color with purple and cherry edges. Intense fruit expression with black fruit such as maqui berry and cassis well mixed with red fruit such as cherry and plums. Slightly spiced with anise and cedar notes. Delicate fresh violets fragrance. Big structure and good volume, balance with a remarkable acidity

**FOOD PAIRING**

Decant for 1 hour and serve between 16-17 degrees C. Enjoy with an Angus loin in myrtle berry sauce, beef tenderloin and spinach cooked in cream cheese and almonds; venison with grilled seasonal vegetables.

**VINEYARD & PRODUCTION INFO**

|                                   |   |
|-----------------------------------|---|
| Vineyard name:                    | Condor de Apalta  |
| Soil composition:                 | Colluvial granitic soils well decomposed over different layers of clay. |
| Training method:                  | Espalier  |
| Average Vine Age:                 | 90  |
| Harvest time:                     | March - April   |
| First vintage of this wine:       | 2014  |
| Certified eco-friendly practices: | Biodynamic-Demeter  |
| Certifying organizations:         | Demeter   |

**WINEMAKING & AGING**

|                                  |  |
|----------------------------------|--|
| Varietal composition:            | 40% Cabernet Sauvignon, 30% Carménère, 28% Merlot, 2% Petit Verdot |
| Prefermentation technique:       | Native yeast   |
| Time on its skins:               | Up to 5 weeks  |
| Fermentation container:          | French oak small vats  |
| Maceration technique:            | Gentle manual punch down   |
| Fining agent:                    | Not fined, cold stabilized or filtered.                            |
| Type of aging container:         | Barrels  |
| Type of oak:                     | French   |
| Length of aging before bottling: | 8 months   |

