

Clos de Paulilles Rosé

Region

AOP Collioure

Winemaker notes

The Collioure appellation is comprised of 1000 hectares situated in the rolling terrain between the Pyrenees mountains and the Mediterranean. With soils comprised of mainly grey and brown schist, the region benefits from the moderating influences the altitude from slopes from the nearby mountains, the Mediterranean sea and strong, cooling Tramontane wind. The Collioure appellation is comprised of 1000 hectares situated in the rolling terrain between the Pyrenees mountains and the Mediterranean. With soils comprised of mainly grey and brown schist, the region benefits from the moderating influences the altitude from slopes from the nearby mountains, the Mediterranean sea and strong, cooling Tramontane wind. The dry wines of the region are known to have a distinct saline minerality.

Viticultural Notes

Grapes are hand-harvested in the early morning hours at cooler temperatures to preserve freshness.

Vintage Notes

2017 Vintage: The winter months (January through March) were significantly more wet than usual, which was welcomed with open arms after the very dry finish to the 2016 vintage. The spring was warmer than average which forced bud break 9 days ahead of schedule, and as a result the region was impacted by the hard frost suffered across much of Europe in 2017. The summer was very warm with dry conditions which favoured the balance ripening of the grapes with sugars and acidities in equilibrium. The warm spring did push harvest ahead by about 15 days. Low yields combined with perfect ripeness resulted in rosé wines that are concentrated, complex with pleasant aromatics and a strong backbone of acidity.

Wine	Clos de Paulilles Rosé
Estate	Domaine des Clos de Paulilles
Vintage	2017
Varietal	40% Syrah, 30% Grenache, 20% Mourvèdre, 10% Carignan
Region	AOP Collioure
Vine Age	20 years
Soil	Schist
Farming	Certified Organic
Fermentation	Color extracted via gentle direct pressing. Each variety fermented individually in stainless steel.
Aging	Aging on fine lees for 3 months prior to blending and bottling.
Alcohol	13%

