

Clos de Paulilles White

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.

Viticultural Notes

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. Vines are planted on terraces of brown schist. Grapes are hand-harvested in the early morning hours. Yields are around 30 hl/ha.

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 white wines that exhibit aromatic lift coupled with a strong backbone of acidity.

2016 Vintage: The vintage started off slowly after a mild winter. The Roussillon was thankfully spared of the frosts that hit the near-by Languedoc and much of the rest of France. The growing season would be characterized as hotter and drier than usual. The lack of moisture resulted in smaller yields and smaller berries on each bunch. Into August, the evening temperatures were cooler than usual, keeping the acidities elevated in the grapes. The coastal region of Collioure was moderated by Mediterranean sea breezes. The white wines powerful yet display remarkable elegance and freshness. When consumed young, the wine will be dominated by plush, ripe fruit but with age the structure and acidity will allow the wine to evolve beautifully with time.

Wine	Clos de Paulilles White
Estate	Domaine des Clos de Paulilles
Varietal	60% Grenache Blanc, 40% Grenache Gris
Region	AOP Collioure
Vine Age	20-50 years
Soil	Schist
Farming	Certified Organic
Fermentation	Fermentation in a combination of concrete egg with aging on lees for 5 to 6 months.
Aging	Aging in stainless steel prior to bottling.
Alcohol	14.5%

