

CLOS DU TEMPLE 2022

AOP Languedoc Cabrières

demeter

Ultimate experience



Winemaker's notes

Located in the heart of the Languedoc region in the South of France, Clos du Temple was born on the historic terroir of Cabrières, the cradle of rosé wines. The terroir owes its singularity to its geological genesis. The contact between schist, limestone and the hilly terrain is at the origin of a complex network of underground water circulation, favouring an exceptional natural water supply to the vineyard, and the emergence of a source of water of great purity. Its altitude of 240 metres combined with its south-south-western exposure contribute to the production of a perfectly balanced wine with great aromatic freshness. At Clos du Temple, we have decided to cultivate the vines using Biodynamic methods and to use horses and mules in order to encourage the connection between the mineral, the plant, the animal and the human.



Winegrower's notes

The manual harvesting in crates is done at daybreak in order to take advantage of the night-time temperature drop. Each plot is harvested at the optimum date and vinified separately. As the winery is located in the heart of the vineyard, transport time is minimal. In addition to the good acidity maintained at full maturity by yield control and biodynamics, we kept the grapes in a cold room between harvest and pressing. This cold stabulation allowed a very beautiful aromatic expression and a vinification almost without sulphite very favourable to a deep expression of the aromas and the character of each parcel. The best juices are then selected. Before fermentation at low temperature, a 24-hour settling process is carried out at a controlled temperature of 8 to 10°C, without the addition of sulphur. The wine is matured in new barrels selected with precision according to the origin of the wood, for 6 months on fine lees with stirring. The wines are blended on the fruit day.



Tasting notes

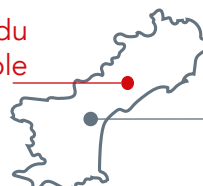
Clos du Temple 2022 reveals remarkable complexity and is characterized by notes of red fruits where aromas of blackcurrant, exotic fruits, pineapple are mixed, but also by minerality and sensational freshness. The length and aroma of the nose continues in the mouth with a silky wine that bounces on the puck and is complete.



Grape varieties

41% Cinsault, 45% Grenache noir, 5% Syrah,
5% Mourvèdre, 4% Viognier

Clos du
Temple



Narbonne

Clos du Temple should be served and enjoyed at 10°C with lobster or scallops.

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



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