



91 POINTS

James Suckling, May 2017

90 POINTS

The Wine Advocate, April 2017

VINTAGE 2014

VARIETAL COMPOSITION

100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION

2,000 feet

AVG. AGE OF VINES 17 years

ALCOHOL 14%

CASES IMPORTED 400

SUGGESTED RETAIL PRICE \$20

UPC 835603002348

CLOS^{DES}
FOUS

CABERNET SAUVIGNON 2014

A fresh, mineral-driven Cabernet from a high elevation Andes vineyard in Cachapoal.

WINERY BACKGROUND: Clos des Fous is a story about four wine friends - four crazy guys who have chosen to ignore the "experts" about where to plant vineyards and to trust their own instincts. The team is viticulturist Paco Leyton, winemaker Francois Massoc, terroir hunter Pedro Parra, and "bringer of wisdom" Albert Cussen. Clos des Fous, at its heart, is a project dedicated to finding extreme terroirs in Chile and crafting unique wines that speak of place.

VINEYARD & WINEMAKING DETAILS: Our "Grillos Cantores" vineyard is located in the Alto Cachapoal D.O. - the coldest part of Cachapoal. Because of the Andean glaciers and altitude, the vineyard has a long but cool season. The vineyard is in the piedmont of the Andes Mountains, providing very cold nights and large temperature changes from day to night. The soils are gravelly with a mix of granitic and volcanic rounded rocks mixed with limestones coming from the Andes, all contributing to the wine's minerality and soft tannins.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful dark ruby-red color with violet highlights. Outstanding fruit with a noseful of red berries, black cherry, black pepper, and hints of violets. Those elements come through on the palate with fresh black and red fruit revealing a full-bodied wine. Tannins are very silky and lush on the palate. The mid-palate is round and velvety with excellent acidity that enhances its liveliness and balance. Pairs well with wild game, seared fish and chocolate.



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