



**93 POINTS**

*The Wine Advocate, September 2015*

**90 POINTS**

*Vinous, June 2015*

**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Chardonnay

**AVG. VINEYARD ELEVATION**

2,950 feet

**AVG. AGE OF VINES** 21 years

**ALCOHOL** 14.3%

**CASES IMPORTED** 100

**SUGGESTED RETAIL PRICE** \$25

**UPC** 835603002379

CLOS  
FOUS<sup>DES</sup>

## CHARDONNAY, LOCURA 1 2012

**Unoaked Chardonnay from high elevation, highlighting the taste of the terroir.**

**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:** This wine is a blend of two different terroirs, both in the Alto Cachapoal D.O. - the coldest part of Cachapoal. The first terroir has a colluvial soil made up of sandy clay that is full of volcanic rocks and pebbles that allows a very deep root development. The second terroir comes from our Grillos Cantores Vineyard, entirely alluvial from the Cachapoal River. The soil is a gravelly mix with limestone which also allows for very deep root development. We make this wine in stainless steel to preserve the vibrance and minerality of the terroir.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Pale gold yellow with shades of green. The nose opens with hints of white peach, pear and white flowers. A subtle note of butter complete it's great typicity. Freshness and brightness frame its balance and complexity. Persistent and mineral finish. Pairs well with soft cheeses and herbed seafood dishes.



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