



93 POINTS

The Wine Advocate, September 2015

VINTAGE 2012

VARIETAL COMPOSITION

100% Pinot Noir

AVG. VINEYARD ELEVATION

1,300 feet

AVG. AGE OF VINES 15 years

ALCOHOL 14.0%

CASES IMPORTED 130

SUGGESTED RETAIL PRICE \$36

UPC 835603002355

CLOS
FOUS^{DES}

PINOT NOIR, LATUFFA 2012

Elegant and complex Pinot from Chile's cool-climate, southern valley of Malleco with volcanic soils.

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: Harvested by hand and fermented in stainless steel tanks, the Latuffa Pinot Noir comes from our Traiguén Vineyard, located in Malleco D.O., the southernmost and coldest wine appellation in Chile. The climate is cold and cloudy, with lots of rainfall every year. We farm without irrigation on volcanic soils full of minerals and pebbles. This 15-year-old block is less than an acre.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: A gentle ruby red color wine. The aroma displays elegance and typicity on the nose with floral notes, such as violets and red fruit, that recall strawberries and rosehips. Subtle notes of vanilla and roasted nuts enhance the wine's complexity. The palate confirms its excellent flavor typicity with a generous, ample opening framed by fine tannins and a refreshing acidity that prolongs the flavors to produce a long, smooth and elegant finish. Try with eggplant, smoky glazed ham, or grilled vegetable rigatoni.



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