



91 POINTS

The Wine Advocate, September 2015

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James Suckling, July 2015

90 POINTS

Vinous, June 2015

VINTAGE 2013

VARIETAL COMPOSITION

100% Pinot Noir

AVG. VINEYARD ELEVATION

980 feet

AVG. AGE OF VINES 11 years

ALCOHOL 13.5%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE \$25

UPC 835603002751

CLOS^{DES}
FOUS

PINOT NOIR, SUBSOLLUM 2013

A new Pinot Noir from two distinct terroirs in Malleco and Aconcagua defined by delicate red fruits and wet fresh aromas.

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: Subsollum is a blend defined by two terroirs: the first one is located at Pucalán, from the Aconcagua Coast valley, with a density of 10,000 plants per hectare on a calcareous soil, and the second one from the Latufa vineyard at Traiguén, planted on volcanic rocks called Tuff. The grapes are harvested by hand and fermented in stainless steel tanks.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: A bouquet of delicate red fruits and wet forest aromas. Charming and distinguished, this gentle wine offers a persistent mouthfeel. It has a fresh acidity that shows a great potential on the smooth and elegant finish. Try with wild mushroom risotto, honey-balsamic glazed salmon, or fennel-garlic pork roast.



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