



CLOS^{DES}
FOUS

POUR MA GUEULE 2015

Beautiful blend from Itata with outstanding fruit 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: Each varietal in the blend were hand-harvested, fermented and aged separately in cement tanks for an average of 8 months. Once the wines were ready they were blended to compose this new fresh assemblage.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful dark ruby-red color with violet highlights. Outstanding fruit with aromas of red berry, black cherry, black pepper, and a hint of violet. These elements come through on the palate with fresh black and red fruit, revealing a full bodied wine. This wine opens generously to become silky and lush. It is round and velvety with very fine tannins and excellent acidity that enhances its liveliness and balance. Enjoy with grilled vegetable kebabs, mild Thai curry or lamb meatballs.

VINTAGE 2015

VARIETAL COMPOSITION

52% Cinsault, 33% Carignan, 8% Syrah, 4% Pais, 3% Malbec

AVG. VINEYARD ELEVATION

1,150 feet

AVG. AGE OF VINES 50 years

ALCOHOL 14.2%

CASES IMPORTED 400

SUGGESTED RETAIL PRICE \$18

UPC 835603002904



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