



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

CLOS D'ORA AOP MINERVOIS LA LIVINIÈRE

WINEGROWER'S NOTES:

This vineyard of nine hectares enclosed by dry stone walls is located in La Livinière in the Minervois, at an altitude of 721 feet. It's at the convergence of two distinct terroirs - Bartonian and Lutetian - and is composed of chalk, sandstone and marl soils. At Clos d'Ora, we have opted for Biodynamic methods in working the vines, using the horse and the mule to foster connections between mineral, vegetable, animal and human.

GRAPE VARIETIES:

Syrah, Grenache, Mourvèdre and Carignan

WINE MAKER'S NOTES:

Leaf thinning takes place before the harvest, and the grapes are entirely hand-picked.

Each grape variety and each parcel is macerated in separate batches in an unlined, thermoregulated precast concrete vat.

The vatting and vinification of the Syrah is made with destalked grapes. Grenache and Mourvèdre are destemmed and lightly crushed before vatting under strict temperature control. We practice a very gentle maceration, limiting the extraction of tannins. Then, we make some pumping over for aeration and humidification of the cap.

Regarding the Carignan, the vatting is realised in whole bunch at higher temperatures to extract the maximum of aromas.

The ageing is done in French oak barrels for 12 months. The blending is made in a specific order, first the Syrah, then the Grenache, the Mourvèdre and finally the Carignan.



TASTING NOTES:

Clos d'Ora stands out through its deep garnet color.

Its character, powerful and distinguished, is revealed by a hearty and intense mouth fill.

The tannins are mature, subtle and intense. The black fruit aromas are an invitation to a persistent depth, thanks to the sophisticated ageing.

Clos d'Ora is an exceptional wine with an important potential for cellaring.

