

CLOS DE TRIAS 2012

PRODUCER: Clos de Trias
REGION: France, Southern Rhone
APPELLATION: Ventoux
VINTAGE: 2012
BLEND: 85% Grenache, 5% Syrah,
5% Carignan, 5% Cinsault
USE OF OAK: 30% in 500 & 600 litre oak barrels
AGE OF VINES: 50 years average
ORGANIC: Yes, certified
PRODUCTION: 55,000 bottles



VINIQUE COMMENT

The 6th Clos de Trias vintage from the family estate. Owner run, obsessive attention to detail, real wine making talent and fabulous terroir and grapes to work with, go to make a delicious wine which punches well above its price category. This is a modern Rhone wine showing all the benefits of hand picking, hand sorting, very careful vinification and appropriate aging before release. Fully organic and biodynamic in their farming too!

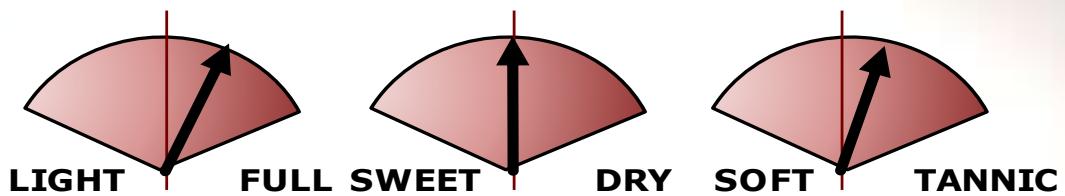
CHARACTERISTICS

A relatively classical harvest giving rise to a rich, succulent wine. More slanted to ripe red fruits on the nose, with characteristic "garrigue" notes, of wild herbs, brush and pine. In the mouth it slightly fuller bodied than the 2011, with luscious red fruits giving the perception of a bit more sweetness than the previous vintage. The tannins are supple and very well integrated, and the overall impression is a very smooth and harmonious wine with lots of pleasure and easy to match to many foods. Drinking well now, it should last up to 10 years.

THE WINERY

Even Bakke is a very experienced winemaker from California with an impressive CV. He fulfilled his ambition of having his own vineyard when family and friends helped him buy an old run down estate in the very north of the Ventoux appellation, in a spectacular setting at the foot of the Dentelles and Mont Ventoux itself. The attraction of the estate was the terroir, with a range of parcels spread between 360 and 420 M, mostly in Triassic limestone clay, with fractured limestone and sand; hence the new name. With 25 HA of mostly Grenache and an average vine age over 40 years, he has fantastic grapes to work with. 2007 was the first harvest and he has farmed organically and with biodynamic principles from the outset. A full certification is in place from 2010. For Even, this is not a marketing ploy, it is truly a way of life and it shows throughout everything that is done at the winery. Even is clearly a talented winemaker, who has been able to take the modern winemaking techniques learnt in California and meld them in a natural way with the fabulous vines of this Provencal hillside. This vintage is real proof of this talent.

TASTE CHARACTERISTICS



HARVEST AND VINIFICATION NOTES

2012 was a relatively classical harvest year with a warm summer and very warm harvest period, including nights, which lead to generally very ripe flavours. Ave yield around 20hl/ha. The crop was 100% hand harvested and aggressively hand sorted at a table, part destemmed, 30-40% whole cluster and dropped directly into the fermentors. Varietals were generally co-fermented. Maceration around 28 days. No selected yeasts and minimal SO2 used. Pumpovers and punch downs adjusted to the tanks, generally 2 a day. 30% of the wines were aged in 500 and 600L barrels, the rest in tank. Bottled May 2017 after a light filtration.

REVIEWS AND AWARDS

VINIQUÉ RATING, June 2017 – 92/100

ROBERT PARKER, DEC 2013 – 92/100 (2009 vintage)

"Also superb, and an incredible value, the 2009 Ventoux is a blend of 80% Grenache, 10% Syrah and the balance Carignan and Cinsault. Aged a massive 40 months 75% in tank and 25% in demi-muid, it offers spectacular notes of spice-box, kirsch and licorice that flow to a full-bodied, decadently textured red that stays beautifully fresh and focused. Possessing fantastic fruit, excellent mid-palate depth and ripe tannin, it should be purchased by the case and consumed over the coming 5-8 years."