Vines have been grown at Clos Bagatelle since 1623. Replanted and modernised by their parents in the 60’s, Luc Simon and sister Christine Deleuze are reaping the benefits of that investment. The slopes of the massif l’Espinouse influence the local climate contributing to rising air currents over the vines with hot dry summers ideal for optimal grape ripening and great wine. This blend of 30% Syrah, 30% Mourvèdre, 25% Grenache and 15% Carignan (from 50 year old vines replanted in the 60s) celebrates the next generation in the family – the syrah and mourvedre wines were planted in their birth years. Aged in large oak casks the colour is very deep, with an intense red fruit nose with hints of mint and minerals. The palate is very concentrated, floral, silky and juicy, finishing with hints of balsamic. And to top it all off this wine is a Decanter regional trophy winner

Producer: Clos Bagatelle
Winemaker: Christine Deleuze
Country of Origin: France
Region of Origin: Languedoc - Appellation Saint-Chinian controlee
Grapes: Syrah Mourvèdre Grenache and Carignan
ABV: 13.5%
Closure Type: Cork