

DOMAINE CLAVEL

Pic Saint Loup

« Bonne Pioche »

AOC CÔTEAUX DU LANGUEDOC



ORIGIN

Languedoc, France

APPELLATION

AOC Côteaux du Languedoc

VINEYARD

Clay soils with limestone deposits at the surface

BLEND

65% Syrah
20% Mourvèdre
15% Grenache

FARMING

100% Organic
Hand-harvested grapes are separated by plots

WINEMAKING

One third aged in foudres and the rest in stainless-steel tanks

ALCOHOL CONTENT

14%

Bonne Pioche is a true product of the terroir, with the main goal being to preserve its richness and fruit. The Mediterranean climate allows an intensity and concentration of fruit and spices, and to avoid denaturalizing this by an excess of wood, only a third is aged in large barrels (foudres) to develop an aromatic complexity and tannic quality without dominating the fruit. The rest is aged in concrete tanks. Magnificent aromas of red and black fruits, along with the lavender and thyme airs of the region, develop into a rich and sensual minerality, the freshness of wet stone backed by admirable tannins. A real wine to discover and relish.

The vineyard is 100% organic by European standards meaning no herbicides or fungicides are used. This translates to an intense manual labor, with the soil regularly worked to help roots dig in deeper, keep vine foliage trimmed, limit weight of grapes on each stock. Balance is key between all these elements. The year-round attention and work extend to almost harvest time, when focus shifts to the cave. Grapes are sorted carefully after harvest and completely de-stemmed to remove any plant matter that would affect the final wine. Each varietal is vinified separately to reveal the individual qualities and decide on a final blend. Regular tastings decide whether to continue extracting via pigeage, délestage or remontage.

This wine comes from 35 acres of land parcels, all grouped in the same area, with very similar terroirs. The mostly Syrah (with Mourvèdre and Grenache) vines are planted in shallow soils with large underlying limestone blocks. However, the clay make-up of the soil allows for good water reserves, and the limestone deposits at the surface reflect the sun's warmth directly onto the grapes. Surrounding mountain ranges form a micro-climate with higher than average rainfall and major fluctuation between day and night temperatures. All in all, a combination of elements conducive to an excellent terroir for the vine and one of the best appellations of the Languedoc.

ACCOLADES FOR 2016

Jeb Dunnuck – 89-91 points

“Coming from the Pic Saint Loup region of the Languedoc and a blend of Syrah, Grenache, and Mourvèdre, the 2016 Pic St Loup Bonne Pioche gives up a ripe, sweet, decadent bouquet of blackberries, cherries, garrigue, peppery spice, and earth. It's medium to full-bodied, textured, and straight-up delicious.” -J.D.

