

LANGUEDOC-ROUSSILLON

1.5L MAGNUM - COTES DU ROUSSILLON: DOMAINE BOUDAU LE CLOS RED

Domaine Boudau

TASTING NOTES

Deep, luminescent, brilliant, it expresses itself with hints of strawberry and blackberry during aeration. Subtle on the fore palate, followed by a mouthful of cherries and blackberry jam.

WITH FOOD

Beef, Pork

VINTAGE 2022

REGION Languedoc-Roussillon

APPELLATION Cotes du Roussillon

GRAPES 80% Grenache Noir, 20% Syrah

KEEPING Drink within 3 to 4 years of bottling. Serve between 15°C and 17°C.

VINIFICATION Manual harvest, triage on the parcel, destalked. Traditional maceration of 15 days with daily treading.

VITICULTURE Bio Dynamic Wine, Organic Wine

BOTTLE 1.5l

VOLUME 14.0%



DOMAINE BOUDAU

Brother and sister, Pierre and Veronique took over from their parents in 1993 and have carefully maximised the huge potential of their estate. Their wines are superb, and constantly gain more and more recognition from discerning wine lovers and critics.

The vineyard has now more than doubled in size without diminishing the quality- quite a rare achievement. With Domaine Boudau actually based in Rivesaltes, it is of no surprise that also the famous dessert wines from this villages are also a great success.