



## PRODUCER PROFILE

Estate owned by: Charles de Bournet  
Marnier Lapostolle  
Winemaker: Jacques Begarie (Technical  
Director)  
Total acreage under vine: 375  
Estate founded: 1994  
Winery production: 7456 Bottles  
Region: Colchagua Valley  
Country: Chile

## Le Petit Clos de Clos Apalta 2018

### WINE DESCRIPTION

Le Petit Clos is a different interpretation of the Clos Apalta Terroir, using the mastery of blending that is the heart of the winemaking philosophy from the Domaines Bournet - Lapostolle.

In 2014, Clos Apalta gave birth to its second wine, Le Petit Clos de Clos Apalta. Le Petit Clos offers a different interpretation of this unique terroir, using the same grapes, but in different proportion, and offering young vines a chance to prove their worth before they can make it into the Grand Vin.

Recognized as "Wine of the Year" when its 2005 vintage was chosen TOP # 1 by the Wine Spectator magazine, Clos Apalta is the only South American wine that has received this award. In addition, the 2000 and 2001 vintages were also positioned as TOP 3 and TOP 2 respectively in the same magazine. With the exceptional 2017 vintage, Clos Apalta is awarded for the third time 100 points by famed American journalist and wine critic James Suckling, consolidating its position in the "Legends of Chile".

Apalta is located at 170 Kilometers South West from Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile.

The 2017 vintage was shaped by extreme conditions which promoted deadly, tinderbox conditions for the propagation of devastating wildfires, with a total of 600,000 hectares of forest. To our great relief, our vines were spared and suffered no smoke damage, which was soon confirmed on tasting the different parcels of grapes.

Winter was exceptionally dry at Clos Apalta, with a 35% hydric deficit compared to the long term average. Spring was drier and cold. In November, marginally higher temperatures and marginal accumulation of rain resulted in budbreak commencing 10 days early. Summer was unbearably hot, with scorching temperatures hovering between 32°C and 35°C. After the first ten days of March, both minimum and maximum temperatures had dropped markedly. Such temperature variations allowed the grapes to complete phenolic ripening, promoting intense color and retaining intense fruit character and freshness

### TASTING NOTES

Superb color of dark garnet red. On the nose it shows subtle and spicy; great elegance and aromatic complexity with notes of ripe fruit (blueberry, blackcurrant, black cherry, blackberry...), opening on toasted and fine woody notes. On the Palate it is a frank and soft attack with savory, silky and well-integrated tannins. Full, round and fleshy palate ending with a magnificent aromatic persistence full of finesse.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Apalta Valley
Vineyard name:	El Condor de Apalta
Soil composition:	Colluvial granitic soils well decomposed over different layers of clay.
Harvest time:	March - April
Bottles produced of this wine:	7456

### WINEMAKING & AGING

Varietal composition:	53 % Carmenere, 32 % Cabernet Sauvignon 12% Merlot, 3% Petit Verdot
Fermentation container:	Small French Oak Vats
Prefermentation technique:	Native yeast
Time on its skins:	Up to 5 weeks

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.62
Residual sugar:	2.30 g/L
Acidity:	4.0 g/L