



IMPORTER AND DISTRIBUTOR OF
FINE WINE AND SPIRITS

Clos Lalfert

<i>Appellation</i>	<i>Terroir</i>	<i>Cepage</i>	<i>Viticulture</i>	<i>Vinification</i>	<i>Élevage</i>
Clos Lalfert Rouge <i>Vin de France</i>	Vines aged between 15 to 70 years old on <i>La Boissière</i> ; Limestone, with clay and flint, covered with glacial limestone scree soil	100% Syrah	Organic; cordon de royat and gobelet pruning; de-budding and plowing	Fermentation over indigenous yeasts at 30°C. for 30 days, with daily pigeage and light remontage with bucket to keep cap moist	Elevage 8 months in tank, followed by 12 months in barrel