



Clos du Lican

2019

VINTAGE	2019
TYPE OF WINE	Syrah
D.O.	Apalta
VARIETIES	100% Syrah
HARVEST	March 29 th to April 28 th
PRODUCTION	289 cases of 9L equivalent

TASTING NOTES

COLOR

Dark and deep inky purple red color.

NOSE

Expresive nose, with forward red fruit aromas, floral notes followed by spices opening toward an elegant oak flavors.

PALATE

Elegant and balanced palate, with abundant round velvety tannins and freshness in the finish. Very long finish.

TECHNICAL DATA

ALCOHOL CONTENT	15.5% vol.
PH	3.51
TOTAL ACIDITY	3.66 gr/L (SO ₄)
RESIDUAL SUGAR	2.61 gr/L
AVAILABLE FORMATS	75cL,

WINEMAKING

MACERATION TIME

5-6 weeks with manual punch down.

FERMENTATION TYPE

100% in French oak barrels.

FERMENTATION TEMPERATURE

28°C to 30°C.

AGEING

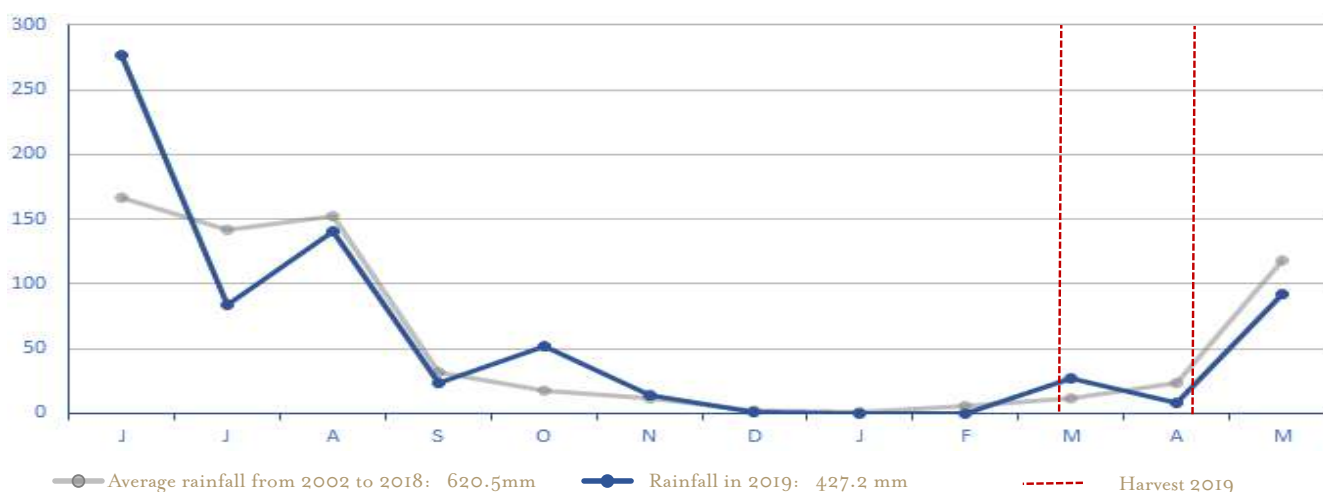
23 months in new French oak barrels. Not fined nor filtered.

BOTTLING DATE

March 22th, 2021

Clos du Lican

— VINTAGE CONDITIONS IN 2019 —



The 2019 vintage started with an extremely dry season, a mild winter with temperatures above average on both maxima and minima. The springtime arrived early as well but with a drop on the minima that resulted in frosts in October and then a steep increase in temperatures all through the fall. The dry and hot season carried on with very little rain (over 60% deficit) and with constant heat waves. We started irrigation very early almost at the end of the winter, and we also had to adjust our canopy management as we experienced very clear skies all through the season (spring, summer and fall). All this resulted in an extremely early season, where we picked from 10 days to almost 1 month earlier depending on the varieties. We had to fine tune in terms of irrigation & fertility in order to support the balance we wanted in the final grapes. The maturity arrived very fast and uneven so selection was key, harvesting fast and early, but also adapting the crushing in the cellar by having a more strict selection of the berries and a gentle extraction. The season brought higher levels of sugars, tannins and a surprisingly good acidity. The hard work in the vineyard and in the cellar, and moving fast, allowed us to keep the freshness of the fruit giving the wine its bright, juicy and elegant style. The season also was affected by the arrival of Covid-19 to our country and region, making it a very challenging vintage in that sense. The team showed their strong commitment all through this very challenging time.



Clos du Lican

HISTORY

Clos du Lican is our hidden gem vineyard in the Apalta Valley, specifically in the San Jose area. Recognized as an official DO since May 2018, the Apalta Valley is known throughout Chile for the superb quality of its red wines. The region's particular terroir makes for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

The Clos du Lican vineyard was bought in 2004 by Alexandra Marnier Lapostolle and her husband Cyril de Bournet, only 5km away from Clos Apalta. The vineyard is a 3km strip with an eastern exposure, going uphill from 245 to 443 meters a.s.l and surrounded by the mountains. It is planted mainly with Syrah, but also with Viognier, Mourvedre, Grenache and a bit of Cabernet Sauvignon.

Clos du Lican is a very elegant wine, with a red and black fruit aromatic profile and underlying freshness which enhances its complexity. The land was originally covered with huge granite stones. Carried by their vision, Alexandra Marnier Lapostolle and Cyril the Bournet started a gigantic work to shape the vineyard foot by foot. As Cathedral builders would have done a thousand years ago, they lifted those rocks and moved them around to create this sacred land of vine.

Mr Jacques Marnier Lapostolle, Alexandra's father, personally came to Chile to have a better understanding of the project's reach and scope while he said it would take a miracle to pull this project off.

That was 18 years ago. Today, we are launching the first vintage of the Clos du Lican and the miracle came true. Unfortunately, Mr Jacques Marnier Lapostolle is no longer here to witness it. We would like to dedicate this first release to him, for the passion, the vision and the values of hard work that he passed onto the next generations.

Currently, the team behind the creation of Clos du Lican is led by the founders' son, seventh generation of the Bournet-Lapostolle family, Charles de Bournet.

ESTATE

Clos du Lican is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS DU LICAN VINEYARD

Location	San Jose, Apalta Valley, Colchagua Valley
Coordinates	34°36'39.36"S 71°15'1.33"W
Elevation	185 - 430 meters above sea level
Distance from the Sea	75 Kilometres
Surface area	10.5 ha selected of 15 ha total
Plantation	4.5 ha in 2004, 5.555 plants/ha 6.0 ha in 2005, 5.555 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	55 hL/ha
Certification	ISO 14.001, HCCP, Carbon Neutral

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, while the river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season Apalta has warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between day and night which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, which in turn allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. On the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.

