



Clos du Lican

2020

VINTAGE	2020
TYPE OF WINE	Syrah
D.O.	Apalta
VARIETIES	100% Syrah
HARVEST	March 12 th to April 4 th
PRODUCTION	379 cases of 9L equivalent

TASTING NOTES

COLOR

Very vivid and intense ruby red color with violet hues.

NOSE

Expressive nose with fruity characters reminiscent of red fruits, balsamic and spicy notes.

PALATE

Ample palate with elegant and velvety tannins. Concentrated fruit with a long finish.

TECHNICAL DATA

ALCOHOL CONTENT	15% vol.
PH	3.52
TOTAL ACIDITY	3.89 gr/L (SO ₄)
RESIDUAL SUGAR	2.30 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

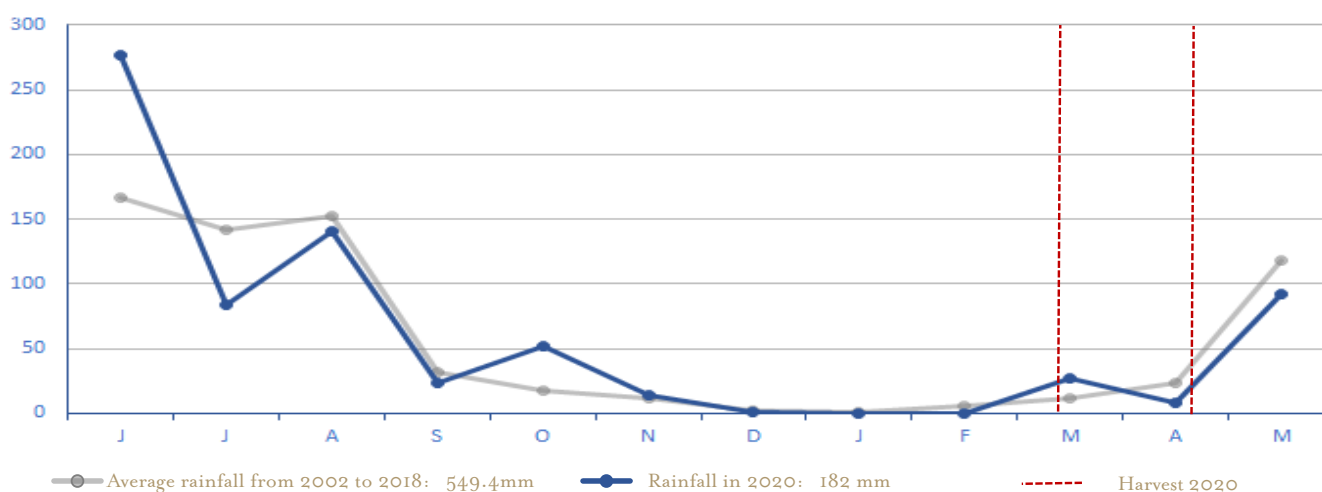
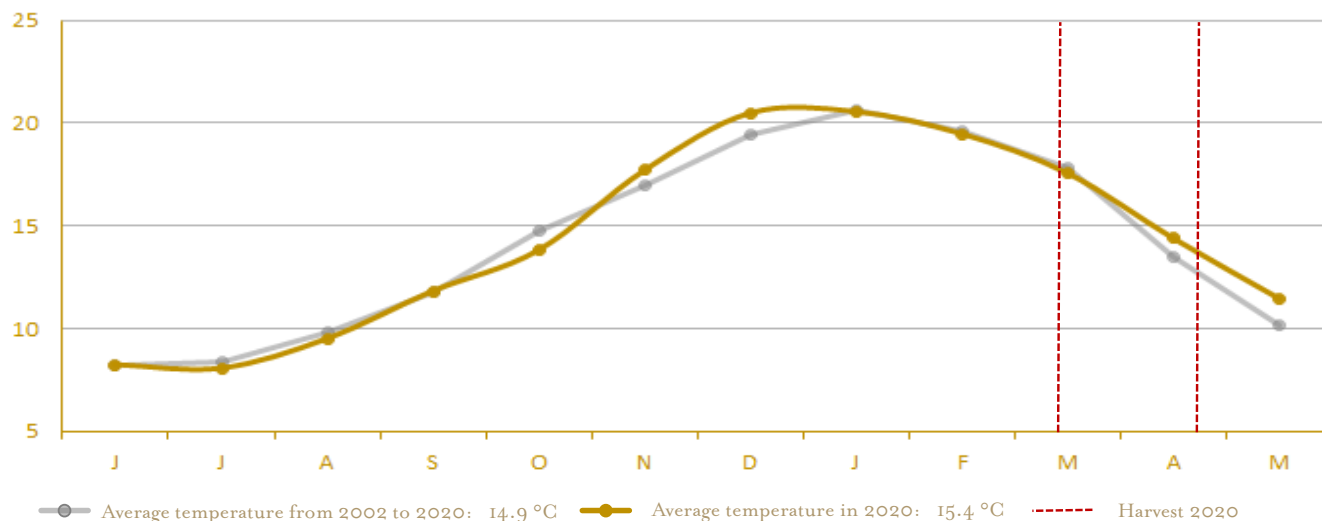
27 months in new French oak barrels. Unfined and unfiltered.

BOTTLING DATE

July 21st, 2022

Clos du Lican

— VINTAGE CONDITIONS IN 2020 —



The 2020 vintage brought both a scenario of climatic disruptions and the arrival of COVID-19 to our region. The winter season was marked by a historic drought with a deficit of 72% rainfall and only 199 mm of rain. Temperatures were higher on both average and maxima, so shooting started about 10 days earlier. Springtime was marked by various climatic events. Starting with dry conditions and a steep rise in temperatures. Flowering also was around 10 days earlier than the average. The end of Spring and the beginning of Summer brought heat waves throughout the season. We had to plan and adjust our canopy management very carefully, and maintain irrigation throughout the season in order to avoid heat damage and keep the plants in good balance. The dry conditions meant that there was very little disease pressure and that the sanitary conditions of the fruit were excellent. Growth accelerated through to the end of the summer season. Veraison was almost two weeks early, even though February had less sunlight and was cooler compared to the preceding month. Harvest started 10 days earlier and began 19th of February and finished the 21st of April. This is our earliest harvest on record. As maturity arrived fast, it was also uneven. We had to harvest block by block. Quality control and a very strict selection at reception was key. The yields ended up being quite reasonable considering the challenges we faced, and most importantly with grapes of excellent quality. The wines show great depth with density and texture. A harvest on the concentrated side in Apalta, where we had to preserve the acidity very carefully throughout the winemaking process.



Clos du Lican

HISTORY

Clos du Lican is our hidden gem vineyard in the Apalta Valley, and more 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 by Alexandra Marnier Lapostolle and her husband Cyril de Bournet, in 2004 and is 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 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 renovations 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 potential and scope, all the while saying that it would take a miracle to pull the project off.

The Clos du Lican 2019, first vintage ever produced, was launched by Charles de Bournet, 7th generation of the Marnier Lapostolle family in March 2022, who is now leading Domaines Bournet-Lapostolle in its newest chapter of innovation, punctuated by the official recognition of the Apalta DO in 2018. Clos du Lican is the achievement of 3 generations of passion, hard work and dedication.



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%.