



Clos du Lican

2020

COSECHA	2020
TIPO DE VINO	Syrah
D.O.	Apalta
VARIETADES	100% Syrah
COSECHA	12 de Marzo al 4 de Abril
PRODUCCIÓN	379 cajas de 9L

NOTAS DE CATA

COLOR

Color rojo rubí muy vivo e intenso con matices violáceos.

NARIZ

Nariz expresiva con caracteres afrutados que recuerdan a frutos rojos, notas balsámicas y especiadas.

PALADAR

Paladar amplio con taninos elegantes y aterciopelados. Fruta concentrada con un largo final.

DATOS TECNICOS

ALCOHOL	15% vol.
PH	3.52
ACIDEZ TOTAL AZUCAR	3.89 gr/L (SO ₄)
RESIDUAL	2.30 gr/L
FORMATOS DISPONIBLES	75cL,

VINIFICACIÓN

MACERACIÓN

5-6 semanas con pisoneo manual.

FERMENTACIÓN

100% en barricas de roble francés.

TEMPERATURA DE FERMENTACIÓN

28°C to 30°C.

CRIANZA

27 meses en barricas nuevas de roble francés. Sin clarificar ni filtrar.

FECHA DE EMBOTELLACIÓN

Julio 21st, 2022

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 de 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%.