

# CLOS DE TRIAS



## Ventoux Blanc Clos de Trias

Pre-fermentation extended skin maceration followed by a very long primary fermentation in oak has led to a wine with great depth and rich body. It is more than an everyday wine, it's a wine to pair with a meal. Perfect with cheese, chicken and roasted veal.

Grape Varieties:	82 % Grenache blanc, 15-20 % Clairette
Appellation:	AOC/AOP Ventoux
Type of soils:	Argilaceous shell limestone, quartz sand and marl from ancient Trias
Maturation and bottled:	12-24 h skin contact and 24 month in oak casks, bottled without fining nore filtration
Spontaneous fermentation:	Yes
Closure:	Natural cork
Service:	Decantation recommended, serve at 10-12 °C
Keep:	Can be drunk or keep up to 2020-25
Alcohol content:	17 Vol %
Yearly production:	2,500 bottles
Average Yield p. ha:	25 hl/ha
Type of bottle:	Bourgogne Ecova Évolution 750 ml, 1500 ml Cannelle

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The wine-grower: Even Bakke

Born in Colorado, raised in the USA and Norway, Even Andreas Bakke has taken part in and run 14 vintages of winemaking in California in vineyards such as Matanzas Creek and Landmark until 2007 when, after a 3-year search, he has started his own winery in the south of France, in Provence. While in California, during his studies of technical craft necessary to winemaking, he has come to the conviction that good wine needs no technology. Even purely follows his penchant to experimentation, his intuition and his know-how.

## The estate: CLOS DE TRIAS

On the foothills of Mt. Ventoux, known to determined cyclists and fans of the Tour de France competition, lie the 20 hectares of the winery with its share very old vines, +80 year-old, at 300-500 meters above sea level growing in Triassic soil. The vineyard has been conventionally exploited by local wine-growers until its takeover by Even A. Bakke in 2007. The organic conversion completed in 2012 and the winery certified with the European Organic label EG Öko-Verordnung 834/2007.



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The grapes are hand picked and hand-sorted afterwards using a dedicated sorting-table. The picking is done exclusively in the morning and ferments will often be whole-cluster to add the complexity of the stems.

In a short time, the Clos de Trias winery has become one of the best wineries in the Southern Rhône region.

