

CLOS DE TRIAS



Ventoux Rouge Clos de Trias

Provence in liquid form. This ruby colored, dry wine delivers a juicy, full and rich mouthfeel with lots of satisfying complexity. It has plenty of ripe red fruits and black plums on nose and palate. Long finish with mineral notes. Medium, smooth tannins. The wine warms in winter and cool evenings year-round. It is very suited to red meat with provencal herbs (thyme, rosemary, sage).

Grape Varieties:	80 % Grenache noir, 5-10 % Syrah, 2-6 % Cincault, 2-6 % Carignan
Appellation:	AOC/AOP Ventoux
Type of soils:	Argillaceous shell limestone, quartz sand and marl from ancient Trias
Maturation and bottled:	In vats, bottled without fining nore filtration
Spontaneous fermentation:	Yes
Closure:	Natural cork
Service:	Decantation recommended, serve at 16-18 °C
Keep:	Can be drunk or keep up to 2020-25
Alcohol content:	14,5 Vol %
Yearly production:	45.000 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.

