

PATRICK ALLEN SELECTIONS

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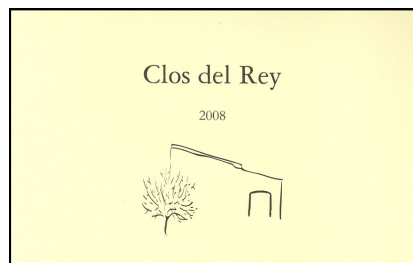
UNITED ESTATES
WINE IMPORTS, Ltd.

Clos del Rey Côte du Roussillon

The Domaine at-a-glance

Owner: Jacques & Julien Montagne
Winemaker: Julien Montagne **Year Est:** 2001
Soil: Schist, with some Clay-Limestone soils
Size: 34Ha **Location:** Maury, Roussillon
Appellations Produced: Côte du Roussillon

Established in 2001 by Jacques Montagné, Clos del Rey is located in the heart of the appellation of Maury. Although Maury is best known for its sweet, port-like, wines, Clos del Rey only produces dry red wines. Clos del Rey boasts some stunningly beautiful vineyards. Located in a natural protected area of garrigue (a scrub brush of rosemary, bay laurel, and pines) at 300 meters in altitude, they are the highest vineyard site in Maury. The vineyards are on a stony combination of limestone soil, ferric tailings, with areas of schist. The oldest vines in the Clos del Rey vineyard are an amazing 138 years old. A few years ago Julien Montagne joined



his father at the winery. Though Julien still works for a fine-wine distributor in the area, he is also in charge of the winemaking at Clos del Rey. His father Jacques does most of the work in the vineyards. Together, with their combined hard work and experience, they make some of the finest wines

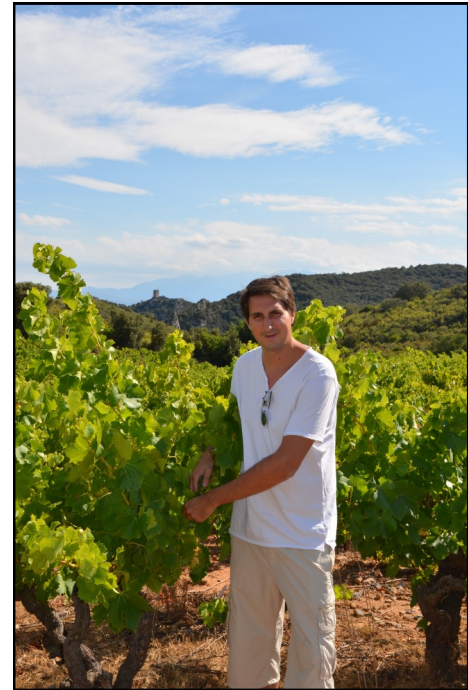
in the region. Even though they have extensive vineyard holdings in Maury, they only keep 6 hectares of vines for their personal production. The rest of the grapes are sold off in bulk. If they chose to, they could make much more wine than they currently produce.

However, years ago they made the decision that, rather than producing large quantities of wine, they would focus on producing small amounts of high quality wine. After having tasted many bottles, and after many visits to their winery, it is clear to me that that gamble has paid off wonderfully.

Clos del Rey - Clos del Rey 2011

Technical Notes: All the grapes are hand harvested and brought to the winery in small bins, where they are meticulously sorted for quality. The wine undergoes fermentation using indigenous yeasts, and a very gentle extraction, with 2 punch downs per day during the alcoholic fermentation. The maceration ranges from 25 to 35 days, in temperature controlled tanks. Then, 40% of the volume is put into new barrels of French oak, while 60% remains in tank. The wine is aged for 14 to 18 months (depending on the vintage) before bottling. The yields are extremely low at 12 to 17 hl per hectare.

Tasting Notes: The Clos del Rey "Clos del Rey" is the winery's flagship wine. The rocky, isolated, mountaintop vineyard that produces this wine is over 300 meters in altitude. This is the highest vineyard in Maury, and its oldest vines are in excess of 130 years old. These factors combine to create a wine that pushes the limits of extraction while maintaining a balance, and almost deceptively elegance in its finish. The nose is filled with dense black fruit, and intense garrigue spice. On the palate, mouth-coating, wild briary fruits, mix with black pepper, and herbs de Provence. The finish is extremely long, and surprisingly elegant for a wine of this power and intensity. Perfect for lamb, cassoulet, and roast beef.



Julien Montagne

"... it's clear that old vines, exceptional sites, and meticulous vineyard work combine at this address to minimize disparity across vintages in ripening-curve or quality in general."

David Schildkencht - The Wine Advocate

Only 200 cases produced