

`Pour Ma Gueule` Itata Valley 2016

Itata Valley, Chile

CLOS^{DES} FOUS



Grape Varieties	76% Cinsault 16% Pais 8% Carignano/Carignan
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Winemaker	Francois Massoc
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Clos des Fous is an exciting project between four Chilean friends: Pedro Parra (the viticulturalist), François Massoc and Paco Leyton (the winemakers), and Albert Cussen, who looks after the business. Pedro now makes wines under his own label but was originally one of the four 'Fous', the French word for 'crazy men', a reference to what their peers described as their 'craziness' in crossing the traditional vineyard boundaries of Chile to source grapes from vineyards in the extreme conditions further south and east. The winery is based in Maule, to the south of the main vineyard area, where the 'Fous' make an enviable range of top quality varietal wines.

VINEYARDS

The name is a French expression "for my gob", a term used to describe a stash of wine for the producer to drink with friends and family. The grapes for Pour Ma Gueule are sourced largely from Itata Valley located 400 km south of Santiago. This is a cool, wet region without Coastal Mountain protection and lower sunshine hours, which gives elegance to the wines. All the vineyards are very small and measure between two and six hectares. The soil is paleozoic with a small amount of quartz.

VINTAGE

2016 was a very good year for white wines in the Itata Valley. The 'El Niño' effect (fluctuations in the temperatures of the Pacific Ocean) made 2016 an unusual year, the average temperature was lower and the harvest was delayed. This allowed the grapes to retain excellent acidity, resulting in well-structured and perfumed wines.

VINIFICATION

Each of the three varieties used in this blend were hand harvested, vinified and aged separately. After crushing, the musts were fermented in concrete and stainless steel, with malolactic fermentation taking place in tank and old barrels for 12 months. No new oak was used. Once finished, the wines were blended together, making a unique and distinctive wine.

TASTING NOTES

The name is a French expression "for my gob", a term used to describe a stash of wine for the producer to drink with friends and family. It is a beautiful dark ruby-red in colour with violet highlights. Outstanding fruit with a noseful of red berries, black cherry, black pepper and a hint of violet. The aromas follow through on the palate, with fresh black and red fruit and revealing a lush, full-bodied wine. The mid-palate is round and velvety with very fine tannins, and excellent acidity enhances its liveliness and balance.