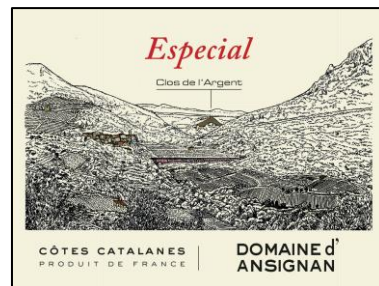


Clos de l'Argent Especial #1 Domaine d'Ansignan



Clos de l'Argent is a unique granite promontory, over 600 million years old, rich in mineral iron oxides and predominantly east-facing, at an altitude of between 280 and 349 metres above sea-level. The Syrah grapes were planted over 40 years ago, and this first release named #1 is limited to just 3,700 bottles.

Appellation: IGP Côtes Catalanes

Vintage: 60% de 2022, 20% de 2023 et 20% de 2024.

Alcohol: 14%

Grape varieties: 100% Syrah

Terroir : While the Côte-Rôtie appellation is divided between two distinct slopes – the Côte Blonde to the south, with soils of gneiss and arzels, and the Côte Brune to the north, characterized by iron-rich mica schists – Clos de l'Argent stands apart with its unique terroir. This 5-hectare rocky promontory is composed of iron oxide-rich leptynitic gneiss, a mineralized metamorphic rock dating back more than 600 million years. Predominantly east-facing, the vineyard reaches an altitude of 349 metres. Syrah vines have been planted here for over 40 years, expressing the singular character of this exceptional terroir.

Vines: Hand-harvested grapes.

Vinification methods:

Vinified in concrete tanks with a varying proportion of whole clusters depending on the characteristics of each vintage.

Maturing: Matured in 28-hectolitre oval oak foudres.

Tasting notes:

Nose: Pure and expressive, revealing fresh black fruit aromas enhanced by spicy notes and a delicate mineral touch.

Palate: Precise and focused, combining depth, freshness and energy. The texture is concentrated yet elegant, supported by a refined structure.

Finish: Long and vibrant, marked by remarkable freshness and the distinctive expression of the Clos de l'Argent terroir.

Pairing:

Free-range poultry with mushrooms, Duck breast, Red onion tarte tatin with roasted vegetables, Porcini mushroom and Parmesan risotto.

Recommendations:

Serve at 12°C

Aging potential: At least 5 years.

