



## LE PETIT CLOS 2017

**VINTAGE:** 2017

**TYPE OF WINE:** Bordeaux Blend

**D.O.:** Apalta

**VARIETIES:** 68% Cabernet Sauvignon  
16% Carmenère  
9% Cabernet Franc  
5% Merlot  
2% Petit Verdot

**HARVEST:** February 23<sup>rd</sup> to April 25<sup>th</sup>

**PRODUCTION:** 6.005 cases of 9L equivalent

### TASTING NOTES

**COLOR:** Superb color, dark garnet red, deep and intense.

**NOSE:** Spicy and subtle nose; great elegance and aromatic complexity with notes of ripe fruit (blueberry, blackcurrant, black cherry, blackberry...), opening on toasted and fine woody notes.

**PALATE:** Frank and soft attack with savory, silky and well-integrated tannins. Full, round and fleshy palate ending with a magnificent aromatic persistence full of finesse.

### TECHNICAL DATA

**Alcohol Content:** 14.5% vol.

**pH:** 3.55

**Total Acidity:** 3.75 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 3.19 gr/L

**AVAILABLE FORMATS:** 37.5cL, 75cL, 1.5L.

### WINEMAKING

**Maceration Time:** 4-5 weeks with manual punch down.

**Fermentation Type:** 100% in 75hL French oak vats. Malolactic in new French oak barrels.

**Fermentation Temperature:** < 28°C

**Ageing:** 6 months in new French oak barrels. Then another 16 months in 15% new French oak barrels, 25% in second use and 65% in third use French oak barrels.

**Fining and Filtering:** Not fined, cold stabilized or filtered.

**Bottling Date:** October 23<sup>rd</sup>, 2019

### AWARDS AND SCORES

**Vintage 2017**

96 pts - James Suckling

93+ pts - Wine Advocate



DOMAINES BOURNET-LAPOSTOLLE  
*Maison fondée en 1827*

Domaines Bournet-Lapostolle



*Clos Apalta*

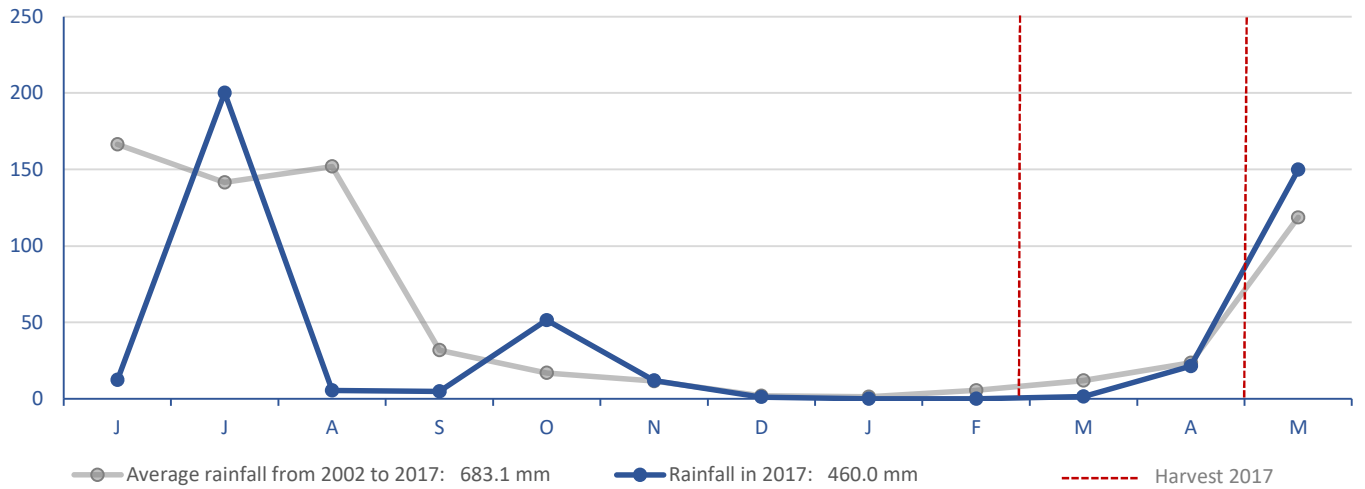
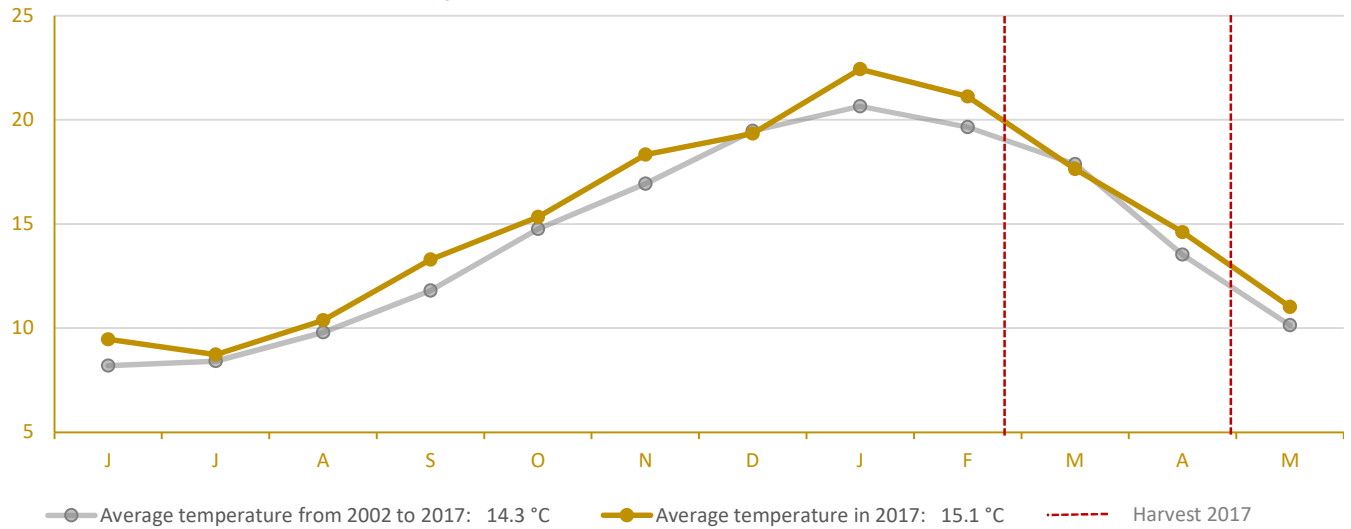
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# Clos Apalta

## Vintage Conditions in 2017



The 2017 vintage was shaped by extreme conditions which promoted deadly, tinderbox conditions for the propagation of devastating wildfires, with a total of 600,000 hectares of forest. To our great relief, our vines were spared and suffered no smoke damage, which was soon confirmed on tasting the different parcels of grapes.

Winter was exceptionally dry at Clos Apalta, with a 35% hydric deficit compared to the longterm average. Spring was drier and cold. In November, marginally higher temperatures and marginal accumulation of rain resulted in budbreak commencing 10 days early. Summer was unbearably hot, with scorching temperatures hovering between 32°C and 35°C. After the first ten days of March, both minimum and maximum temperatures had dropped markedly. Such temperature variations allowed the grapes to complete phenolic ripening, promoting intense colour and retaining intense fruit character and freshness.

In the end, conditions for ripening were excellent and consistent with a classic year.



## HISTORY

One of the oldest vineyards of Cabernet Sauvignon and Carmenère in Chile, if not in the world, is the origine of this story. Enclaved in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary near the 1915's who, using a unique french massal selection, planted this amazing vineyard. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet acquired this property. True to the demands of the family, their ambition was to produce an exceptional wine and to pave the way for the qualitative development of the country's fine wines.

In 2014, Clos Apalta gave birth to its second wine, Le Petit Clos de Clos Apalta. Le Petit Clos offers a different interpretation of this unique terroir, using the same grapes, but in different proportion, and offering young vines a chance to prove their worth before they can make it into the Grand Vin.

Recognized as "Wine of the Year" when its 2005 vintage was chosen TOP # 1 by the Wine Spectator magazine, Clos Apalta is the only South American wine that has received this award. In addition, the 2000 and 2001 vintages were also positioned as TOP 3 and TOP 2 respectively in the same magazine. With the exceptional 2017 vintage, Clos Apalta is awarded for the third time 100 points by famed American journalist and wine critic James Suckling, consolidating its position in the "Legends of Chile".

Currently, the team behind the creation of Clos Apalta is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

## ESTATE

Clos Apalta is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

## CLOS APALTA VINEYARD

Location:	El Condor, Apalta Valley, Colchagua Valley
Coordinates:	34°36'30.77"S 71°17'46.34"W
Elevation:	185 - 385 meters above sea level
Distance from the Sea:	70 Kilometres
Surface area:	48 ha selected of 160 ha total
Plantation:	16 ha 1915-1940, 5.681 plants/ha 16 ha 1997-2000, 6.666 plants/ha 16 ha 2005-2006, 6.666 plants/ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	40 hL/ha
Certification:	Organic by Ceres, Biodynamic by Demeter ISO 14.001, HCCP, Carbon Neutral

## GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river has a cooling influence on the climate.

## CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season, warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between night and day which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

## SOIL

Apalta has very old soils originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. In the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) & quartz gravel in the whole profile. Good drainage and slopes of 2-15%.



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