

Grape Variety: 100% Bourboulenc
(20hl/ha)

Vineyard & Year of Plantation: Les Clots
1930 – Cruscades

Terroir: sandy limestone

Training method: Gobelet Pruning

Harvest: Hand harvest and sorting,
October 2021

Vinification: Whole cluster, spontaneous
and slow fermentation one month in steel
tank

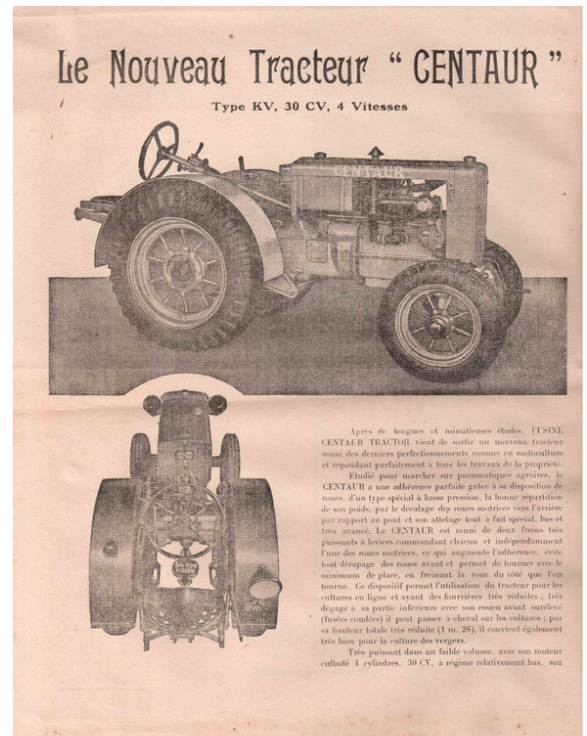
ABV: 12%

NOTES FROM THE WINEMAKER:

Paul's great-grandfather planted this small, 90 year old vineyard of bourboulenc. It is a grape variety that was emblematic of the region until the 80s. It is starting to come back and we hope to plant more.

We call this wine “Centaur” in reference to the American tractor of the same in the photo. After the Second World War these warplane-pulling tractors were left behind and vigneron used them in the vines because they were skinny enough to go in-between the rows. In the photo we see Francois Calmon and Paul's uncle, Pierre, on his knees.

While many may think “orange” wine is a fad, but we think of it as more of homage to an ancient way of making wine. We refer to it as “skin-contact” fermentation of white grapes. Our version is original in that our brain doesn't have a lot of reference for a light bodied white wine with tannin and dried fruit notes. You just have to try it. It is low in alcohol and pairs perfectly with an apero or a cheese plate.



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