

Clos Solene Fleur de Solene

Clos Solene

United States - California - Paso Robles

This wine was made for Guillaume's wife Solène.

A superb balanced vintage. Delicate and fruit forward, a vintage ready to drink sooner. Separated by vineyards in different size vessels, we blended it after 14 months and bottled after 16. It has 30% new oak and offers some notes of black fruits. It is well balanced with great refined tannins. This wine is easy to drink now even though it can age for 10 years.

Specifications	
Appellation	Paso Robles
Wine Type	Red
Varietals	40% Syrah, 34% Cabernet Sauvignon and 26% Grenache
Age of Vines	10 to 15 years
Soil type	Shale and Limestone
Vinification	Grapes were vinified separately depending on the vineyards it was coming from. It was blended together after 14 months in Oak and bottled after another 2 months
Production	350 (9-liter cases)
Pairings	Boeuf Bourguignon, leg of lamb



Codes, Weights and Measures	
UPC	7 84585 02583 1
Units/Case	6
Unit Size	750 mL
Container	bottle
Case Weight	27
Layers/Pallet	10
SRP	\$ 89.99 USD 750mL Bottle

Reviews and News
2018 Clos Solene Fleur de Solene - 96 PTS - JD
2018 Clos Solene Fleur de Solene - 95 PTS - WE
2017 Clos Solene Fleur de Solene - 94 PTS - VINOUS
2017 Clos Solene Fleur de Solene - 93 PTS - WA
2017 Clos Solene Fleur de Solene - 92 PTS - JD