



Clos du Lican

2021

VINTAGE	2021
TYPE OF WINE	Syrah
D.O.	Apalta
VARIETIES	100% Syrah
HARVEST	March 25 ^h to April 14 th
PRODUCTION	576 cases of 9L equivalent

TASTING NOTES

COLOR

Dark purple red with violet and inky hues.

NOSE

Elegant nose of berries and flowers, with black and red cherries along with dark spices and herbs at the finish.

PALATE

Elegant and dense palate, with abundant round tannins and freshness in the finish. Very long in the aftertaste with more berries and spices.

TECHNICAL DATA

ALCOHOL CONTENT	15% vol.
PH	3.52
TOTAL ACIDITY	3.87 gr/L (SO ₄)
RESIDUAL SUGAR	2.16 gr/L
AVAILABLE FORMATS	75cL,

WINEMAKING

MACERATION TIME

5-6 weeks with manual punch down.

FERMENTATION TYPE

Fermented 22% in french oak vats and 78% in french oak barrels, 30% new & 70% used.

FERMENTATION TEMPERATURE

28°C to 30°C.

AGEING

The wine was aged for 23 months in 91% new and 9% used french oak barrels, in that last percentage 10% was aged in 600 liters demi-muids. Neither fined nor filtered.

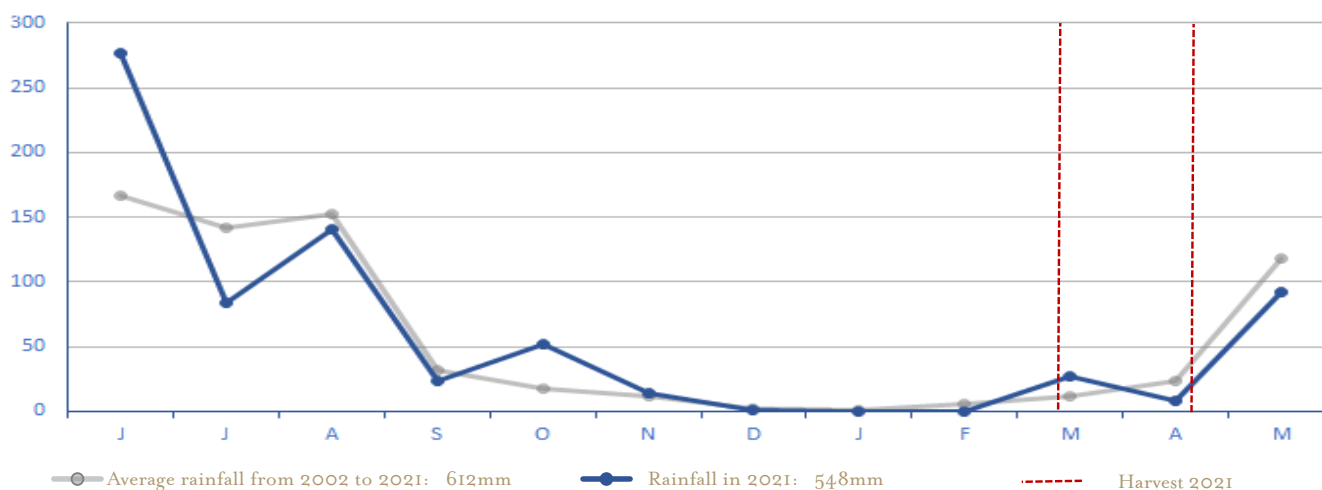
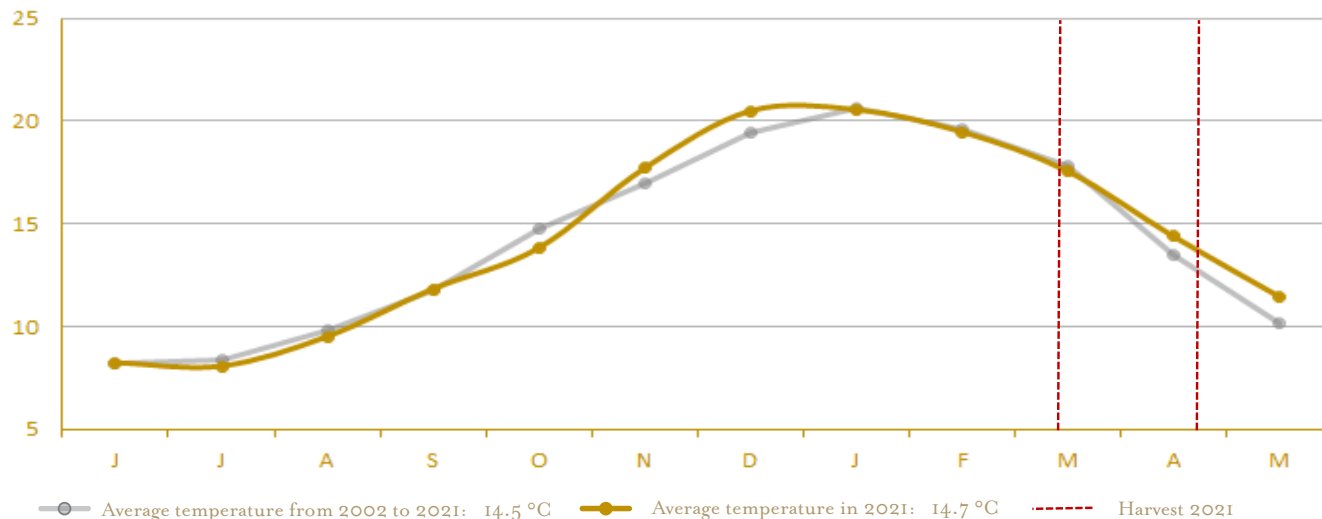
BOTTLING DATE

July 27th, 2023

DOMAINES
BOURNET-LAPOSTOLLE

Clos du Lican

— VINTAGE CONDITIONS IN 2021 —



The 2021 vintage was challenging as it brought a scenario of climatic disruptions and the development of the COVID-19 pandemic. The winter was mild, with temperatures 2% higher on average. We had a good amount of rain, 63% more than the previous vintage but still 6% less than the historical average. The spring changed the temperature pattern with a wider thermal amplitude and an increase in maximum temperature and lower minima. The flowering arrived about 10 days earlier than the average, from the 5th to the 23rd of November. No frost or heat waves were recorded. The summer brought a climatic phenomenon called an "atmospheric river" that resulted in a 68 mm rain from the 29th to the 31st of January. This event has never been recorded before and coincided with the veraison. From this event onwards, the weather switched to be consistently cooler with temperatures 12% lower than the historical average. During February we had particularly overcast conditions, with an 8% lower solar irradiance than the average of the last 5 seasons. These conditions brought some fungi disease pressure, especially in early varieties such as Syrah and Grenache. We had to move fast to avoid any issues. We established control practices to keep our vineyards well-ventilated and followed the utmost strict quality selections. The fall was fortunately dry and cold, it helped with the health of the vines. Under these significant cold conditions, the maturity arrived slowly, the accumulated heat was lower than in the past four vintages which was a positive factor. The yields ended up being generous considering the challenges we faced, and most importantly with grapes that produced wines of excellent quality. Clos du Lican 2021 shows great deep color, with elegant tannins and juicy texture. The wine has a moderate alcohol, an expressive nose and an elegant structure that reflects the conditions of the vintage.



Clos du Lican

HISTORY

Clos du Lican is our hidden gem vineyard in the Apalta Valley, specifically in the San Jose area. Recognized as an official DO since May 2018, the Apalta Valley is known throughout Chile for the superb quality of its red wines. The region's particular terroir makes for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

The Clos du Lican vineyard was bought in 2004 by Alexandra Marnier Lapostolle and her husband Cyril de Bournet, only 5km away from Clos Apalta. The vineyard is a 3km strip with an eastern exposure, going uphill from 245 to 443 meters a.s.l and surrounded by the mountains. It is planted mainly with Syrah, but also with Viognier, Mourvedre, Grenache and a bit of Cabernet Sauvignon.

Clos du Lican is a very elegant wine, with a red and black fruit aromatic profile and underlying freshness which enhances its complexity. The land was originally covered with huge granite stones. Carried by their vision, Alexandra Marnier Lapostolle and Cyril the Bournet started a gigantic work to shape the vineyard foot by foot. As Cathedral builders would have done a thousand years ago, they lifted those rocks and moved them around to create this sacred land of vine.

Mr Jacques Marnier Lapostolle, Alexandra's father, personally came to Chile in June 2006 to have a better understanding of the project's reach and scope while he said it would take a miracle to pull this project off.

The Clos du Lican 2019, first vintage ever produced was launched by Charles de Bournet, 7th generation of the Marnier Lapostolle family in March 2022 who is now leading Domaines Bournet-Lapostolle in its newest chapter of innovation, punctuated by the official recognition of the Apalta DO in 2018.

Clos du Lican is the achievement of 3 generations of passion, hard work and dedication.

ESTATE

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

CLOS DU LICAN VINEYARD

Location	San Jose, Apalta Valley, Colchagua Valley
Coordinates	34°36'39.36"S 71°15'1.33"W
Elevation	185 - 430 meters above sea level
Distance from the Sea	75 Kilometres
Surface area	10.5 ha selected of 15 ha total
Plantation	4.5 ha in 2004, 5.555 plants/ha 6.0 ha in 2005, 5.555 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	55 hL/ha
Certification	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 of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, while 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 Apalta has 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 day and night 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, which in turn allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. On 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) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.

