

Domaine d'Aupilhac "Le Clos" red 2022



Product price:

€300.00

Product features:

Area: LANGUEDOC

Winemaker: Sylvain Fadat

Vintage: 2022

Appellation: Languedoc Montpeyroux

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 97/100

Cépage dominant: mourvèdre

Alcool: 14

Product short description:

97/100 RVF. The most illustrious cuvée by Sylvain Fadat. Designed for very long aging. Produced in very limited quantities, like the other prestigious cuvée from Aupilhac called "La Boda", it has fallen victim to its success and is now offered in limited allocations since the 2017 vintage.

Product description:

**PRESENTATION OF DOMAINE D'AUPILHAC
+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

Domaine d'Aupilhac Languedoc Montpeyroux "Le Clos" 2022

RVF Guide to the Best Wines of France 2026 (sept 2025) : **97/100**. *The great cuvées in 2022 are deep, sensual, magical: Le Clos, a grand bottle forged in the bedrock of Montpeyroux, promises the longevity of the greatest Languedocs.*

Technical sheet written by the domaine:

Grape variety: Mourvèdre 40% - Carignan 40% - Syrah 20%

Soil: Clay-limestone. Grapes from old vines selected from an area with a high proportion of blue marls. These limestone marls are difficult to work, releasing water sparingly to the roots, even in extreme heat conditions.

Vinification: Fermentation of grape varieties separately. Maceration lasts around 22 days.

Aging: Around 32 months in barrels.

Tasting: Great complexity with a mix of spices and black fruits on the nose. On the palate, the entry is delicate with a build-up that ends on a long, balanced finish. The well-present tannins are enveloped.

Gastronomic Pairing: This wine can accompany a roast leg of lamb as well as all other red meats and spicy dishes, and why not a woodcock with porcini mushrooms.