

Célestiale 2021

TASTING

Célestiale is Clos du Soleil's Bordeaux blend that is soft and full of fruit with a classic and elegant structure.

The taster is greeted with aromas of cedar, fresh ripe raspberries and blackberries, and pencil lead.

On the palate the wine is soft and layered, dominated by fresh ripe fruit flavours of raspberry, blackberry, and pomegranate, with more subtle notes of forest undergrowth and spice, with juicy acidity.

This wine is both approachable and totally food-friendly, yet retains all of the complexity and depth to truly engage the taster.

WINEMAKING

Each variety and each vineyard block was harvested separately, when judged to be at optimal maturity.

Each lot was gently destemmed and then after a moderate cold soak the fruit was fermented in concrete tanks. Following pressing, the wines were aged in 100% French oak barrels for 15 months (12% new). Only those barrels displaying the ideal characteristics for our Célestiale blend were selected for this wine.

This wine was gently filtered prior to bottling under screw cap, allowing us to preserve all of this wine's freshness and approachability.

All of the same skill, care and time-honoured artisanal winemaking techniques go into making this wine as Signature, the flagship wine of Clos du Soleil.

TECHNICAL

Harvest Dates: 21 September (first Merlot) – 27 October, 2021 (last Petit Verdot)

Bottling Date: 4 May 2022

Vineyards: Clos du Soleil Estate Vineyard (Keremeos), La Côte Vineyard (Keremeos), Blind Creek Vineyard (Cawston), Cawston Creek Vineyard (Cawston)

Varieties: 55% Merlot, 19% Cabernet Franc, 12% Cabernet Sauvignon, 7% Malbec, 7% Petit Verdot

Total Production: 1573 cases

Alc: 14.2% **pH:** 3.79 **Titrateable Acidity:** 5.89 g/L **Residual Sugar:** 1.7 g/L **SKU:** +21249 (750mL)



Michael Clark - Winemaker

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