

# Béton 2022

## TASTING

This small-lot exclusive wine is an exploration of the impact of concrete fermentation and maturation on Bordeaux varietals.

A dark and brooding purple-red in the glass, the nose of this wine is immensely expressive and aromatic: aromas of black tea, olives, Similkameen sagebrush, black currant and fig. From the first smell it is clear that this is a wine of place.

On the palate the wine is rich and intense: full but fine-grained tannins with a lush texture, loads of ripe blackberry character, savoury notes, distinct herbal notes of thyme, oregano and sagebrush, and fresh acidity finished off with a lingering salinity.

Béton will pair beautifully with grilled meats of all kinds, but lamb would be the dream pairing for this wine.

## WINEMAKING

The grapes for this wine were hand-harvested at optimal maturity, destemmed, lightly crushed, and gravity-fed into concrete fermentation tanks where they fermented on skins for 25 days, before pressing in our basket press. The freshly pressed wine was then racked to a tank to settle. Once fermentation was totally complete and the wine had naturally clarified, it was racked to the same concrete tank where it had originally fermented, for maturation. The wine completed malo-lactic fermentation in this tank, with no further handling. The wine was bottled unfiltered and unfiltered.

As with all Clos du Soleil wines, the focus is on minimal-intervention and minimal-handling, in order to best showcase the terroir which produced these grapes.

## TECHNICAL

**Harvest Dates:** 24 October (Cabernet Franc),  
2 & 3 November (Cabernet Sauvignon), 2022

**Bottling Date:** 6 March 2024

**Vineyards:** R Dhaliwal Vineyards (Keremeos),  
Cawston Creek Vineyard (Cawston),  
Similkameen Valley BC

**Varieties:** Cabernet Sauvignon 52%,  
Cabernet Franc 48%

**Total Production:** 226 cases

**Alc:** 14.5% **pH:** 3.77 **Titrateable Acidity:** 6.61 g/L **Residual Sugar:** 0.19 g/L **SKU:** +182375 (750mL)



Michael Clark - Winemaker

mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca  
2568 Upper Bench Road, Keremeos, BC | 250-499-2831 | closdusoleil.ca