



## Clos des Fous

*The Alto Cachapoal D.O. is a cold, high altitude area of the Andes mountain range, giving the grapes a natural high acidity. The nose has hints of white peach, pear and white flower blossom giving way to a buttery palate.*

CLOS  
FOUS  
DES

### Locura 2 Chardonnay 2017

, Chile

#### Vineyards:

This wine is a blend of two different vineyards, both in the Alto Cachapoal D.O. This is a cold, high altitude area of the Andes mountain range, with a glacial climate, which gives the grapes a natural high acidity, and less sun exposure. The first vineyard has a colluvial soil - a sandy clay - which is very deep and full of volcanic rocks and pebbles, and allows for very deep root development. The second vineyard is the Grillos Cantores vineyard, which has alluvial soil mixed with gravel with limestone, and also allows for very deep root development.

#### Vinification:

Work in the winery was relatively minimal. The Locura 1 Chardonnay was fermented with wild yeasts in stainless steel tanks and spent 12 months on its lees. No malolactic fermentation took place. Five percent of the wine was aged in used oak barrels to add further structure and complexity.

#### Tasting notes:

The wine is pale gold with a green hue. On the nose are aromas of white peach, pear and white flowers which continue onto the fresh palate, where a subtle note of butter is evident. Complex and balanced the wine is framed by bright acidity with a persistent, mineral finish.



Alcohol :13,50 %

Composition: 100% Chardonnay



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## Locura 2 Chardonnay 2017



**James Suckling (JS) : 92 Points (2015)**

*A bright and fruity chardonnay with hints of straw and stone. Medium to full body, sliced pear and lemon character. And a long and flavorful finish. No malo gives this a linear backbone and brightness. Drink now.*



**Vinous (Antonio Galloni) (VN) : 91 Points (2014)**

*Feb 2017 - Green-tinged straw. Lively, mineral-accented aromas of pear and Meyer lemon are joined by hints of jasmine and anise that emerge with air. Silky, concentrated and seamless in texture, offering energetic citrus and orchard fruit flavors that slowly deepen on the back half. Finishes sappy, minerally and quite long; echoes of citrus pith and dusty minerals add closing cut. -- Josh Reynolds*

