



DOREAU
tonneliers

LE CLOS

Wine Collection



DESCRIPTION

Semi-fine to medium grain selection.
Open stack drying process that guarantees
an intense ventilation.

TOAST

Deep toasting: this slow and intense toast, gives
powerful aromas, volume and tension in mouth.

ADVICE

This barrel is suitable for a wide range of grape
varieties, both red and white.
It integrates quickly while respecting
the fruit of powerful Pinot Noir and Syrah.
For white wines, the Clos accompanies the wines with finesse
with a light woody taste that will subtly structure the wine.
Ageing 12 to 18 months

RESULT

Red grape varieties: Sweetness, volume, structure, mocha, cocoa bean.
White grape varieties: Finesse, lightness, minerality.