



# CHANSON

## Rouge

### Vintage 2019:

Finely structured, medium bodied and has lingering aromas of black and red berry fruits. On the palate it is intensely fresh, with good acidity and well-integrated tannins. The finish is long and lively, with lingering spicy and savory Mediterranean flavors.

### Varieties:

Syrah, Cabernet Sauvignon, Mourvedre

### Degrees:

13.5%

### Vinification:

Traditional, the grapes are handpicked after rigorous sorting and crushing they are transferred to cold fermentation tanks. The final blend is bottled without fining or filtering.

### Drink:

1-5 years from vintage

### Serving Temperature:

16-18 °C (60-65°F)

### Serving Suggestions:

Mediterranean cuisine, grilled or roasted meats, casseroles and cheeses.

### The Story:

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning along-harbored dream into reality. An ancient "Gat" (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

