

Clos Apalta Tasting

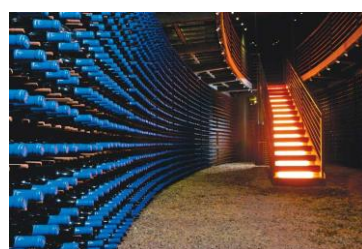


Date : Tuesday, 8th August 2017
Time : 6:30pm to 8:00pm
Venue : 12/F Hong Kong Wine Vault (Wong Chuk Hang)
No. of Attendees : 60
Wines Tasted : Clos Apalta 2014 (JS 100pts)
Clos Apalta 2013 (JS 96pts)
Clos Apalta 2012
Clos Apalta 2011
Clos Apalta 2009



Clos Apalta, the flagship wine of the winery was founded by Alexandra Marnier Lapostolle and her husband Cyril de Bournet in 1994. Alexandra is a member of the renowned family that has been dedicated for several generations to the production of high-quality spirits and wines. After visiting Chile, Alexandra and Cyril not only fell in love with

the Colchagua Valley, they also detected the enormous potential of the country to produce premium wines due to its exceptional geographical characteristics.



The Marnier Lapostolle family has the ambition to create world-class wines by combining the superb terroir of Chile with their French winemaking philosophy. They had put a lot of heart and passion together with Michel Rolland as winemaker consultant. Then the 2005 vintage of Clos Apalta was rated as the #1 wine of the year in the top 100 wines in Wine Spectator. Unlike Almaviva and Sena, the blend of Clos Apalta is predominantly Carmenere, mixed with Cabernet Sauvignon, Merlot and Petit Verdot. The oldest blocks date back to the 1920s and include vines imported from France.



It was our great pleasure to have Mr. Charles de Bournet Marnier Lapostolle (left), seventh generation of the Marnier Lapostolle family to present their premium wines to us.

Clos Apalta 2014

A blend of 48% Carmenere, 31% Cabernet Sauvignon and 21% Merlot -- It exhibits dark ruby red, with attractive purple tones and offers up a delicate aromas of ripe cassis, blackcurrants, floral and licorice on the nose. Freshness, rich, elegant, creamy and exceptional persistence on the finish. This good wine is also one to keep an eye on!

Clos Apalta 2013

A blend of 70% Carmenere, 21% Cabernet Sauvignon, 7% Merlot and 2% Petit Verdot -- It appears the ruby/red color, a beautifully nose of blackcurrant, intense spicy and licorice. Full-bodied, firm, well-structured and subtle smoky at the end taste.

Clos Apalta 2012

A blend of 66% Carmenere, 19% Merlot and 15% Cabernet Sauvignon – It displays dark and deep inky purple color, complex nose opening towards ripe and expressive red and black fruit, plums, spicy. Full-bodied, very good concentration, chocolate, ripe and long lasting finish!

Clos Apalta 2011

A blend of 71% Carmenere, 20% Cabernet Sauvignon and 9% Merlot -- It shows deep, dark purple colored with perfumed aromas of black fruits, licorice along with subtle notes of vanilla (it was aged in 100% new French oak). Full-bodied, elegant, silky tannin that are well integrated and the length is impressive.

Clos Apalta 2009

A blend of 78% Carmenere, 19% Cabernet Sauvignon and 3% Petit Verdot -- This wine revealing fresh ripe fruits aromas, blueberry, blackcurrants nicely associated with spices and tobacco notes. Medium to Full-bodied, ripe tannin, impressive concentrated and complex with lengthy finish goes on and on.