



Welcome to Clos aguillem

When Jean- Charles Auffret, Independant grower, established the domaine in 2015, his dream was to craft the most qualitativ and respectful wines from the terroirs of Terrasses du Larzac.

Driven by his will to respect the vines, the soils and its biodiversity, Jean- Charles Auffret is a committed grower to organic viticulture.

Think Quality | Act Respectfully
#ClosAguilem

Clos Aguillem - 29 cours Grégoire, 34725 Saint-André de Sangonis
Tel. +33 (0)6 88 82 92 48 - contact@closaguilem.com
<https://closaguilem.com>  





THE GROWER | JEAN-CHARLES AUFFRET

Originally from Brittany, Jean-Charles Auffret discovered the Languedoc and fell in love with its wines while studying agronomy in Montpellier in the mid-90s.

He worked as a viticulture's engineer for 15 years in Champagne before settling in 2015 in the heart of the Terrasses du Larzac to create the wine he loves and to share it.

His project seduced several of his friends and family members, all wine lovers. Today, 19 convinced shareholders and committed partners support Jean-Charles in the development of the estate. Clos Aguillem has become a collective story.

THE COMMITMENT

The Clos Aguillem vineyard is anchored in the Terrasses du Larzac appellation and the 23 plots that make up the 13.5Ha of the vineyard are spread over 7 villages:

Saint Guiraud

Saint Andre de Sangonis

Ceyras

Saint Saturnin de Lucian

Arboras

Usclas du Bosc

Saint Jean de la Blaquièrre

Concerned by preserving the biodiversity of its soils, Jean-Charles AUFFRET committed himself in a conversion towards an organic viticulture since 2016. Today, 8 ha are already certified "organic farming" and all the wines will carry the AB label in 2023.

The vine's care is guided by the search for a limited yield (between 20 & 25 hl) and a minimal intervention on the soil:

short pruning during winter and disbudding in spring.

The soils are ploughed or mowed and trimming is not practiced in order to preserve the leaf surface and the photosynthetic activity of our vines.

Clos Aguillem is one of the rare domains to have vines on 4 different types of soil. These are all nuances that contribute to the singularity of the style of the wines.



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THE TERROIR | TERRASSES DU LARZAC

Comprising a V-shape of 45kms by 20kms, the Terrasses du Larzac area is bounded to the north by the Causse du Larzac which rises to over 800m at the Pic Saint Baudile.

The cool air sweeping down from the Causse called Tramontane, the gritty, pebble covered soil and the altitude of the vines grown between 50 up to 300 m influence deeply the wines.

The arid, fast draining soil and the freely grown Salzmännchen pines, Holms, Kermes oaks, Olives trees, juniper, thyme, rosemary, heather... acts as a natural influence on the vines' balance.

RESPECTFUL VINIFICATIONS

The harvest starts at the end of August and usually lasts for 4 weeks.

The grapes are harvested by hand exclusively and transported to the winery in small baskets of 15 kilos to preserve their integrity. Grapes from different origins and plots are vinified separately. Some plots can be blended when respecting the same terroir's origin.

The vinification aims to express the fruit, to extract the most balanced tannic structure to produce wines with volume and length.

The macerations are long and some of the wines are aged in oak. The red wines result of a blend of the historical Languedoc grape varieties such as Carignan and Cinsault, and of the Rhone grape varieties by excellence: Syrah, Grenache and Mourvèdre. The white wines reflect the perfect alliance of grape varieties from Grenache Blanc, Vermentino, Chenin and Roussane.



THE WINERY | STAINLESS STEEL AND OAK

Significant work and investment have been made to modernize the cellar, which had been dormant for 50 years.

The very first grapes of Clos Aguilém were received there on August 22, 2015.

The winery counts today:

14 thermo regulated stainless steel vats of 30hl

1 pneumatic press of 1500 Kgs

The cellar is equipped with barrels of 225L, 300L and demi muids of 500L.

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