



CLOS DES FOUS

Year Founded: 2008

Region: Cauquenes, Maule Valley, Chile

Winemaker/owner: Pedro Parra, Francois Massoc, Paco Leyton and Albert Cussen

Known For: Clos des Fous' philosophy is to produce wines with tension, from grapes grown in extreme terroir, with minimal intervention in the winery.

-Sustainable-

Four friends, Pedro, Francois, Paco and Albert were tired of hearing that Chilean wine was all boring, industrial, green, and overripe so they set out in search of the Dark Side of the Moon. Francois and Pedro are longtime friends, akin to brothers, and both have spent much time abroad making wine and working vineyards in Europe.

Clos des Fous owns and manages vineyards in Malleco, Guarilhue, Alto Cahapoal, and Western Aconcagua. They produce a variety of wines and work with multiple iterations of Pinot Noir, Cinsault, Pais, Cabernet Sauvignon, Chardonnay and Riesling at their winery in Cauquenes, Maule. Pedro Parra has a Masters degree in precision agriculture and a Ph.D. for his work with terroir. Pedro currently consults as a terroir specialist around the globe in Argentina, Oregon, Italy, France, Spain, Georgia, Croatia, and beyond working with world renowned vigneron like Jean Marc Roulot. Clos des Fous is one of Chile's most innovative, inspiring, and authentic wineries producing some of the most exciting wines in South America. This is as cutting edge as it gets anywhere in the world, combining extreme viticulture, sustainable and organic farming, and non-interventionist winemaking to reveal the true potential of the country Hugh Johnson has called 'the most blessed in the world' for winegrowing.



CLOS
DES
FOUS
2015

cauquenina

viñas viejas de cauquenes

blend

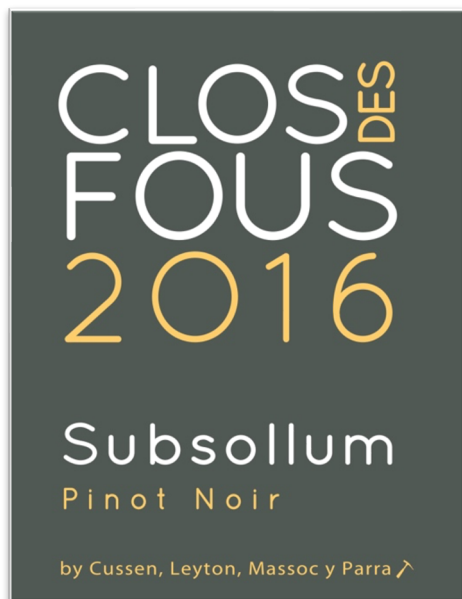
By Cussen, Leyton, Massoc y Parra

2018 Cauquenina

Carignan 40%, Pais 40%, Cinsault 20%. Granite soil. Aged in concrete vat and stainless steel tank. This blend from the Maule show notes of leather, cassis, blackberry, crushed walnuts and a hint of eucalyptus on the nose. Fig and blueberry syrup on the palate with touches of powdered sugar and some spice. This wine has depth and layers that continue to an extremely long finish.

91 Points – '17 Robert Parker

90 Points – '17 James Suckling - "Very spicy and rustic, meaty nose with star-anise, white pepper and smoked meat, lying over savory plums and eucalyptus. Fresh, succulent palate of medium weight with some nice, peppery accents in the finish. Tight and elastic. Delicious."



2024 Subsolum Pinot Noir

100% Pinot Noir. Pucalan Arenaria, about 10 acres in total, planted in 2009. 4-day cold soak. 18 months lees contact. Aged in concrete vat.

93 Points – Vinous – “Intense and delicately aromatic, it offers cherry, sour cherry, rose and light spice aromas. Fresh and floral, with fine grain and herbal undertones, the palate is elegant, flavorful and long. The sandy soils contribute to a prolonged fruit profile. Young and expressive, with plenty of nuance.”



2022 Grillos Cantores

This sustainably farmed, estate Cabernet Sauvignon comes from a single vineyard in Cachapoal. Carbonated alluvial soils. 10-day cold soak. 18 months lees contact. Aged in concrete vat and stainless steel tank. The wine shows Cassis, leather and baked berry compote on the nose with kirsch and baking spices on the palate. A classic Cabernet Sauvignon.

90 Points – '21 Vinous – “Unfolds currant and sweet briar notes along with a faintly balsamic layer, all wrapped in a reductive manner. Dry, polished and light, this easygoing red offers fine-grained tannins with a lasting fruity/herbal finish. This is an unexpectedly light Cabernet.”



2024 Mr. Chile Red Blend

Cinsault 72%, Pais 22%. Native yeast. 20% stem inclusion. 4-day cold soak. Aged in concrete tanks on lees for 12 months.

This fun blend from Itata has notes of ripe red raspberries, tobacco, rose petals, mint, eucalyptus, and juicy red apple on the nose. The palate explodes with red fruits dominated by raspberries and strawberries with some hints of caramel apple that to lead to a finish of dark chocolate and earl gray tea with medium tannins. Originally done as a collaboration between Clos des Fous, Brazos, and Bacchanal in New Orleans!