



CLOS I TERRASSES

Clos Erasmus

Born in Paris but of Swiss-German ancestry, Daphne Glorian spent her early years shuttling between Switzerland and France before settling in Gratallops. “I like to make lists of what needs to be done each day, and in Spain, I’m happy if I manage a quarter of it,” is how Daphne explains her life now in Spain.

While studying law in Paris in her 20s, Daphne first discovered fine wine while working as the office manager for Kit Stevens MW. What was simply a job to make ends meet would soon become her avocation. Shortly after taking the job with Kit, she met René Barbier and Álvaro Palacios, who were both so passionate about a place called the Priorat that she decided she needed to visit and see it for herself.

In her early vintages, Daphne relied on her friends René Barbier and Álvaro Palacios for advice, but guided by her instincts and her training in Burgundy, where she first discovered wine, her wines have evolved to become some of the most sought-after references for the Priorat – and along the way, some of the most desired wines in the world. Despite having received multiple 100 point scores from top critics, Daphne has kept Clos i Terrasses modest in size and has not dramatically increased her production of Clos Erasmus, preferring to create a second, equally expressive wine, Laurel.

Clos Erasmus’s sources have remained consistent for many years now, coming from a selection of three vineyard sites: Escales, Aubagues, and Socarrats. Escales was Daphne’s original vineyard, and while encompassing 1.7 hectares, this Garnatxa yields only 6-9 hl/ha. Its character is always delicate, perfumed, and lighter in color provided a floral lift and precision to the final blend. Socarrats is a warmer site planted with 1.9 hectares of Garnatxa and 0.3 hectares of Syrah, of which only a portion of the oldest vine fruit is reserved for Clos Erasmus. It provides a darker fruit character to the final blend and much of the backbone of fine tannins. Aubagues, which was largely regraded and replanted on costers in 2013, has a few remaining terraces of 35-year-old Garnatxa reserved for Clos Erasmus. As one of Daphne’s warmest sites, it provides much of the richness and texture that has become a hallmark of Clos Erasmus.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

10-27

ELEVATION

375-450 meters

VARIETIES

Garnatxa, Syrah

FARMING

Certified organic (CCPAE) with biodynamic practices

FERMENTATION

Hand harvested, fermentation in a combination of oak vats, concrete egg and clay amphorae

AGING

20 months in 228L French oak barrels (2/3 new) and clay amphorae

ACCOLADES

100 – 2020 Clos Erasmus – Wine Advocate

98+ – 2019 Clos Erasmus – Wine Advocate

99 – 2018 Clos Erasmus – Wine Advocate



ERIC SOLOMON
SELECTIONS

