

CUVÉE MAXIME 2018



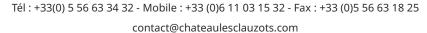
Bright and deep color, intense red with purplish hues.

The dense and complex nose offers intense aromas of red and black fruits, cedar-like resinous fragrances, minty notes too.

The attack on the palate is rich and supports a nice mid-palate. The precise and elegant tannic structure develops a nice smoothness. A great length in the final is essential and allows to build a beautiful complexity.

The aromatic expression of the fresh fruit and the soft and discreet contribution of the new barrel in French oaks offer a harmonious balance to the wine in a pure and elegant style.







TECHNICAL DATA CUVÉE MAXIME 2018

AREA 34 hectares

SOIL COMPOSITION 15 hectares of sandy and clay on the top soils and gravel on

the sub soil

10 hectares of alluvial terraces composed by 10 to 15% of

9 hectares of deep sandy clay soils

APPELLATION Graves red & white

AVERAGE AGE 25 years old

VARIETIES 50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot

PRUNING Guyot simple

Mechanical weed killing. Natural grassing. Green harvest. **GROWING MODE**

Leaf stripping.

DENSITY 5 500 foots of vines per hectare

5 300 bottles **PRODUCTION**

Cold pre-fermentation at 10°C **VINIFICATION**

Alcoholic fermentation

Maceration lasted 3 to 5 weeks

Malolactic fermentation into barrels and stainless-steel

MATURING 20 to 24 months

80% news barrels and 20% barrels of a wine

BLEND 70% Merlot, 30% Cabernet Sauvignon



CHÂTEAU **CLAUZOTS**

