

VIGNOBLES TACH

CHÂTEAU LES CLAUZOTS GRAVES ROUGE 2016

For any information on the press notes for this wine, please contact us.

Médaille d'or Concours International de Lyon 2018



The constant nice weather and the freshness of the nights favored a complete maturity of the red grape varieties. The potential quality is excellent for each grape variety; the grapes are rich and presented an exceptional fruity intensity on the eve of the harvest.

The dress is dense and shiny, ruby with purple reflections.

Delicate nose of great freshness, generous and bursting with red fruits and spices.

The palate is silky and followed by a rich structure, with fruity, velvety and fine tannins. The grain of tannin, racy and ripe shows a nice extraction, moderate and sweet. The expression of small red fruits and soft wood offers remarkable tension, good ability to age.

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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 clay 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
GROWING MODE	Mechanical weed killing. Natural grassing. Green harvest. . Leaf stripping two side.
DENSITY	5 500 foots of vines per hectare
PRODUCTION	120 000 bottles
VINIFICATION	Manual sorting Cold pre-fermentation at 10°C Alcoholic fermentation Maceration lasted 3 to 5 weeks Malolactic fermentation into barrels and stainless-steel
MATURING	16 to 18 months 30% news barrels and of a wine
BLEND	50% Merlot, 45% Cabernet Sauvignon et 5% Petit Verdot