

# VIGNOBLES TACH

## CHÂTEAU LES CLAUZOTS GRAVES BLANC 2020

*Pour tous renseignements sur les notes presse de ce vin, merci de nous contacter.  
Gold Medal Bordeaux Wine Concours 2022*



This Clauzots Blanc 2020 is in line with the great vintages of Graves wines such as 2010 or 2015. It presents a brilliant color with a very light color with a very pale yellow nuances with green reflections. Very beautiful color, refined.

The nose offers a remarkable complexity between delicacy, elegance and depth. The intensity of the floral and fruity aromas is melted into softer notes of spices and brioche. Very tasty, this nose gives us a good perspective on the rest of the tasting!

In the mouth, the tasting opens with a very nice smoothness, the intensity and the expression of fruity and floral scents offer an incredible minerality to the wine. This perfectly balances mid-palate, full of gluttony and smoothness. The tasting concludes with a delicate finish with melted notes of white-fleshed fruits. Pure and tasty are the key words for this 2020.

<b>AREA</b>	34 hectares		
<b>SOIL COMPOSITION</b>	15 hectares of sandy and clay on the top soils and gravel on the sub soil	10 hectares of alluvial terraces composed by 15 to 20% of clay	9 hectares of deep sandy clay soils
<b>APPELLATION</b>	Graves red & white		
<b>AVERAGE AGE</b>	25 years old		
<b>VARIETIES</b>	60% Sauvignon Blanc, 35% Sémillon et 5% Sauvignon Gris		
<b>PRUNING</b>	Guyot simple		
<b>GROWING MODE</b>	Mechanical weed killing. Natural grassing. Green harvest. Leaf stripping.		
<b>DENSITY</b>	5 500 foots of vines per hectares		
<b>PRODUCTION</b>	35 000 bottles		
<b>VINIFICATION</b>	<ul style="list-style-type: none"><li>• Skin maceration 24 hours to 8°C</li><li>• Cold pressing and juice separation</li><li>• Settling</li><li>• Alcoholic fermentation at 18°C</li></ul>		
<b>MATURING</b>	stay on lees 6 to 8 months		
<b>BLEND</b>	70% Sauvignon Blanc, 25% Sémillon et 5% Sauvignon Gris		