

CHÂTEAU LES CLAUZOTS GRAVES ROUGE 2016

Pour tous renseignements sur les notes presse de ce vin, merci de nous contacter. 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.

CHÂTEAU
LES CLAUZOTS
SAINT-PIERRE-DE-MONS

f ල 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 15 to 20% 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 hectares

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 month

30% news barrels and of a wine

BLEND

50% Merlot, 45% Cabernet Sauvignon and 5% Petit Verdot

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