



CLOS SAINT VINCENT "SIGNATURE" SAINT ÉMILION GRAND CRU 2011



At the foot of the medieval village of St Émilion neighbor with three "Grand cru classé" Monbousquet, Plaisance and Valandraud, Karine and Lionel Latorse cultivate their "garden" in their 12-acre single "Clos".

Since they met at the Bordeaux oenologist school from which they both graduated, they share the same passion for growing vines. When Lionel shares his time between the family winery "Chateau Gabaron" in the nearby Entre-Deux-Mers, Karine is always there to keep an eye on the estate.

In order to be classified as Grand Cru, the criteria of production are stricter than the Saint-Emilion aoc, lower yield of 40 hl/ha and a minimum ageing of 12 month in French oak are two of the main differences.

Made from old vines planted in 1946, this flagship from the estate explores what Merlot variety is capable of on this iconic Terroir.

SOIL TYPE _____

Siliceous, gravel and flint. Average yield 40 hl/hectare

VARIETAL _____

75% Merlot, 15% Cabernet Franc & 10% Cabernet Sauvignon
70 years old vines

CULTURE _____

Maximum manual intervention. Single Guyot pruning, de-budding, leaf thinning. Hand harvest in small baskets. Bunches sorted on a vibrating sorting table.

VINIFICATION _____

Cold pre-fermentary maceration in order to enhance the fruity character. Fermentation and maceration happens in cement vat. Manual punching of the cap are made every two days. Ageing of 12 month in French oak barrels, 1/3 being renewed each year.

TASTING NOTES _____

It has a ripe expression of black cherries, black olive and plum. The oak is nicely integrated. The wine is supple in the mouth with a lingering finish of licorice-tinged black fruit mixed with cassis. A lot of finesse underlined by an elegant backbone of acidity.

Also available from the same estate:

Clos Saint Vincent 2011 (Entry cuvée)

