



CLOS SAINT VINCENT

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.

Entry cuvée of the estate it comes from the younger vines surrounding the house. Their 3rd baby like they love to name it.

SOIL TYPE _____

Siliceous, gravel and flint
Average yield 40 hl/hectare

VARIETAL _____

60 % Merlot, 20% Cabernet Franc 20% Cabernet Sauvignon

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 _____

Abundant blueberry and raspberry fruit. Fresh floral notes of spring flowers. A hint of mint and lively background acidity. Elegant and voluptuous tannins provide a smooth finish.

Also available from the same estate:

Clos Saint Vincent "Signature" 2011

