



CLOS SAINT VINCENT

SAINT ÉMILION GRAND CRU

2016



At the foot of the medieval village of St Émilion neighbor with three "Grand cru classé" Monbousquet, Plaisance and Valandraud, this single Clos lies on the former Dordogne river bed.

The proximity to the river along with a vein of gravel that runs through the vineyard offer to this single plot an unrivaled Terroir. Here the Merlot is transcended and display all its most silky and charming character, it's as if Saint Vincent, the saint patron of the winegrowers, had blessed this plot since ages.

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.

To add to the prestige of this wine, Hubert De Bouïard, co-owner of Château Angélus, one of the 4 only Saint Emilion Premier Grands Crus Classés A, agreed to bring his expertise as a consultant Oenologist.

SOIL TYPE _____

Siliceous, gravel and flint
Average yield 40 hl/hectare

VARIETAL _____

75 % Merlot, 15% Cabernet Franc & 10% 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 for 25 days. 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 _____

"The 2016 Clos Saint-Vincent is pliant, supple and inviting. Medium in body, with lovely aromatic top notes, the 2016 is wonderfully silky and nuanced. Dark cherry, lavender, mint, spice and blood orange all flesh out in a supple, juicy wine with mid-weight structure and tons of near to medium-term appeal. The 2016 is understated and classy from the first taste. Drinking window 2021-2027 "

-- Antonio Galloni, Vinous December 2018 – 91 pts

