



# CLOS SAINT VINCENT

## SAINT ÉMILION GRAND CRU

### 2018



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 Boüard, co-owner of Château Angélu, 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 \_\_\_\_\_

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 happen in cement vat for 25 days. Manual punching of the cap are made every two days. Ageing of 12 months 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.

