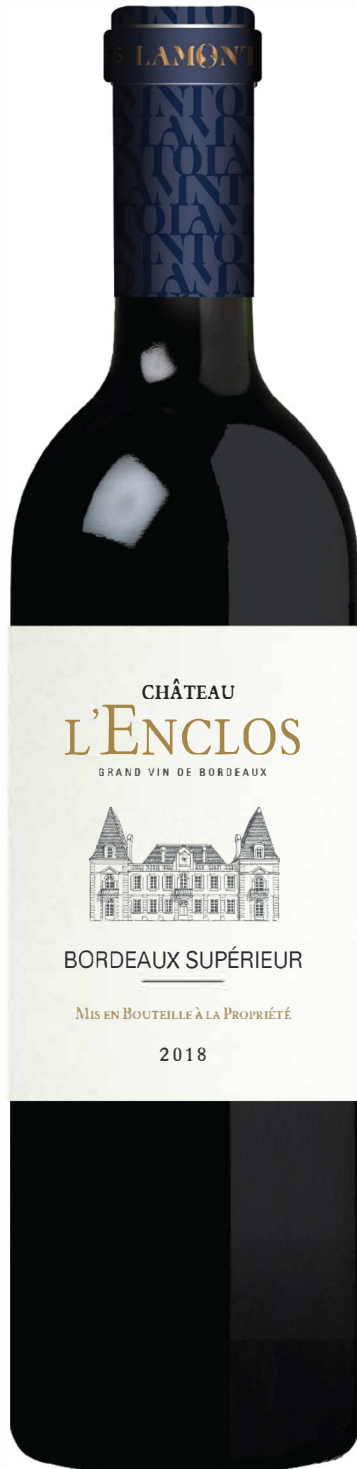


CHÂTEAU L'ENCLOS

AOC Bordeaux Supérieur

2018



Alcohol: 13.5% vol.



Blending

60% Merlot
30% Cabernet Sauvignon
10% Cabernet Francs



Vineyard

Surface: 6 hectares of vines.
Soils: clay-limestone and clay-loam.
Planting density: 5 000 vines per hectare.
Average age of the vines: 35 years.



Wine growing

Sustainable growing respectful of the plant and the environment. Average yield: 40 hectoliters per hectare.



Wine making

The harvest is mechanical. A separated vinification of the grape varieties is realized in temperature controlled stainless steel tank. Long vatting (25 days), pre-fermentary maceration. The aging process is realized during 9 months under wood.



Tasting notes

Beautiful ruby color with some garnet note on the disc, limpid and brilliant, numerous and thick tears on the edge of the glass. The nose in open with stewed and jammy red and black fruit (raspberry, morello cherry, blackberry and blueberry), with hints of stone fruit (prune); then come some balsamic fragrances (spices) and the stick of liquorice. This wine with a full, round and fleshy attack following the fruits to express themselves freely. Its good volume, fine substance is complemented by a good freshness and quality tannins on the finish. The whole is harmonious with a good length fruity and spicy finish with aroma of creme brulee.

Aging of wine: 3 to 5 years.



Medals & Rewards

HVE (High environmental value)

Gilbert Gaillard International Challenge 2020 : Golden Metal

Sélection du Guide des Vins DVE 2021 : 86/100

Concours Bettane Desseauve prix Plaisir 2020 : Bronze Metal

