

CHÂTEAU L'ENCLOS *RÉSERVE*

AOC Sainte-Foy Côtes de Bordeaux

2016



Alcohol: 14% vol.



Blending

80% Merlot
20% Cabernet franc



Vineyard

Surface : 7 hectares de vignes.
Soils: clay-limestone and sandy-clay.
Planting density: 5 000 vines per hectare.
Average age of the vines: 30 years.



Wine growing

Sustainable growing respectful of the plant and the environment.
Average yield: 50 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), post-fermentary maceration, malolactic fermentation in tank. The aging process is realized during 10 months under wood.



Tasting notes

A cherry red appearance. The nose is marked by red fruits and vanilla notes. In mouth it's clear and supple. The long finish has a tight structure, complex and qualitative tannins.

Aging of wine: 5 to 8 years.



Medals and rewards

Sélection du Guide des Vins DVE : 88/100
Concours de Bordeaux 2018 : Golden medal
Challenge Prix Plaisir 2018 : Silver medal