

CHÂTEAU L'ENCLOS

RÉSERVE

AOC Sainte-Foy Côtes de Bordeaux

2017



Alcohol: 14% vol.



Blending

90% Merlot
10% 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 at 8°C for a week, malolactic fermentation in tank. The aging process is realized during 12 months under wood.



Tasting notes

This wine presents beautiful ruby color with dark purple. The nose mixes aromas of fresh fruit and roasted notes brought by a 12 months aging in the woods. The palate is delicious, both lively and fleshy, lingering on peppery notes.

Aging of wine: 5 to 8 years.



Medal & Rewards

Women's Wine & Spirits Awards 2021 : Double Gold Medal
Concours General Agricole Paris 2019 : Golden Medal
HVE (High environmental value)