

CHÂTEAU L'ENCLOS

TRIPLE A

AOC Sainte-Foy Bordeaux

2015



Alcohol: 15 % vol.



Blending

60 % Merlot,
40 % Cabernet Franc



Vineyard

Surface: 5 hectares of vines.
Soils: Clay-loam soil
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 hl/ha.



Wine making

Mechanical harvesting. Vinification in thermoregulated vats. Long vatting (35 days), post-fermentation maceration, work on the lees, malolactic fermentation in tank. 100% of the volume was raised in oak barrels during 12 months. 50% of the volume was matured in new barrels.



Tasting notes

The complexity of this wine, with its beautiful deep red color, is expressed by an intense nose and an aromatic typicality that combines notes of blackberry jam, coffee and grilled almonds. The mouth reveals racy tannins already endowed with a beautiful sweetness, but whose marked character turns out over time.

Aging of wine: 10 – 15 years.



Medals & Rewards

Concours de Bruxelles 2017 : Silver Medal
Concours de Mâcon 2017 : Bronze Medal
Decanter Asia Wine Awards 2017 : Bronze Medal
International Wine Challenge 2018 : Commended

